

TAVERN ON RUSH

DESSERT

MARBLE TIRAMISU	9.95
our version of the italian classic with crème anglaise	
NUTELLA CHEESECAKE	9.95
nutella hazelnut cocoa cream cheese filling, graham cracker crust, topped with whipped cream	
TRIPLE CHOCOLATE RASPBERRY CAKE	10.95
raspberry filling, fudge frosting, vanilla ice cream	
MOCHA ICE CREAM PIE	13.95
mocha ice cream with pecans, oreo and snickers crumble crust; topped with chocolate and caramel sauces	
TAVERN BROWNIE	9.95
served warm with vanilla bean ice cream and fudge sauce	
GOLD COAST ORGANIC CARROT CAKE	10.95
iced with classic cream cheese frosting and walnuts	
KEY LIME PIE	8.95
topped with a dollop of whipped cream	
FRESH FRUIT ITALIAN ICE	7.50
SLOW CHURNED GELATO	8.50
chef's whim, flavor of the day	

AFTER DINNER DRINKS

COURVOISIER V.S.O.P	16.00
HENNESSY V.S	15.00
HENNESSY V.S.O.P	18.50
HENNESSY IMPERIAL	320.00
MARTEL CORDON BLEU	32.25
REMY MARTIN LOUIS XIII	280.00
TAYLOR FLADGATE 10 YR TAWNY PORT	14.00
TAYLOR FLADGATE 20 YR TAWNY PORT	17.00
NONINO GRAPPA	15.75
TAVERN VAN GOGH ESPRESSO MARTINI	17.50

there's *always* room for dessert