

*The Continental
Mid-town*

PASTRY CHEF

Chris Buretta

MIX & MATCH DESSERT FLIGHTS

3 flight \$20.00

DESSERTS 8.00

BIRTHDAY CAKE

vanilla cake & frosting, rainbow jimmies,
chocolate ice cream

DEEP DISH COOKIE

warm half and half brownie &
chocolate chip cookie, vanilla ice cream

BLOND BOMBSHELL

blondie with malted vanilla ice cream,
whipped cream, butterscotch sauce

BROWNIE WAFFLE CONE SUNDAE

brownie chunks, peanuts, hot fudge, cherries,
vanilla ice cream

FRIED APPLE PIE

cinnamon ice cream, quince sauce

**MEXICAN CHOCOLATE
POT DE CRÈME**

spiced custard, dulce de leche shortbread cookies

BANANA-WALNUT BREAD PUDDING

spiced walnuts, caramel sauce, walnut ice cream

COFFEE & DONUTS

warm ricotta donuts, coffee crème

MASCARPONE CHEESECAKE

cherry compote, pumpkin seed granola,
brown butter ice cream

ICE CREAM & SORBETS 5.00

chef's choice



S I N G L E M A L T S C O T C H

Monkey Shoulder	12.00
Glenfiddich 12 Year	12.50
Glenlivet 12 Year	13.50
Laphroaig 10 Year	13.50
Balvenie Double Wood 12 Year ..	14.50
Macallan 12 Year	18.00
Johnnie Walker Blue Label	40.00

P O R T

Graham's 6 Grape	9.50
Taylor Fladgate LBV Porto	12.00

C O G N A C

Hennessy VS	13.00
Remy Martin VSOP	15.00
Remy Martin XO	30.00

B O U R B O N & R Y E

Bulleit	11.00
Knob Creek	11.50
Angel's Envy	13.00
Woodford Reserve	14.00
Whistle Pig 10 Year	15.00
Booker's	16.00

C O R D I A L S

Amaretto DiSaronno	8.00
Frangelico	8.00
Grand Marnier	12.50
Godiva	9.00
Baileys	9.00
Kahlua	9.00
Green Chartreuse	13.00