



## **DESSERTS**

### **Harley's Fire & Ice**

An Award Winning Homemade Rum Cake, Ginger Ice Cream  
Table Side Flambé

### **Classic Black Forest Gâteau**

Decadent Chocolate Cake Laced with Brandied Cherries & Fresh Cream  
Confetti of Dark Chocolate Shavings

### **Normandy's Delice**

Apple Calvados Crème Brulee, Crisp Dried Apples, Shortbread

### **Nougat Glacee**

Frozen Honey Mousse Raisins, Nuts, Fried Fruits Soaked In Grand Marnier  
Almond Nougatine & Roses Fragments Raspberry Coulis

### **Vienna**

Warm Bavarian Apple Strudel, Vanilla Ice Cream & Maple Syrup

### **Limoncello**

Duo of Lemon & Lime Mousse with Berry Compote

### **Sicilian Wave**

Layered Bourbon Dark Chocolate Ganache & Coffee Bavarian Cream  
With Kahlua Sauce

### **King's Pudding**

Hot Almond Blueberries & Pecan Nut Pudding  
Served with Red Wine & Raisin Sauce

### **Princess Delight**

Vanilla Cheesecake Topped with Sour Cream  
& Served With Strawberry Compote

### **Harley's Cheese Platter**

Port Salut, Brie, Drunken Goat & Danish Blue  
Served with Crackers, Bread & Gombey Jam

**All Selections \$12**



### **DESSERT WINES \$12**

Chapoutier, Muscat De Beaume De Venise, 2006/07  
Chateau Manos Cadillac Coup De Coeur , 2009

### **PORTS**

Delforce 10yr Tawny	\$10
Taylor's Ruby	\$10
Croft LBV 2003	\$14
Croft White Port	\$10
Offley Vintage 2003	\$19

### **SPECIALTY COFFEES \$14**

Spanish Coffee: Tia Maria  
Irish Coffee: Jameson & Irish Mist  
Bermuda Coffee: Bermuda Gold, Gosling's Black Seal Rum  
Mexican Coffee: Tequila & Tia Maria

A 17% gratuity has been added to your bill for your convenience