

DESSERT 10

CHOCOLATE TORTE

Flourless Chocolate Torte with Raspberry Coulis and Lemon Chantilly and Mint

CHEESECAKE

Gingersnap Crust, Lemon Mascarpone, Blackberry Coulis, and Lemon Chantilly

CHEF'S SPECIAL

A rotating delight from the chefs at the Alcove. From cakes to pies and other sweet treats, ask your server what we have made for you today!

APPLE CRISP

Apples, Cinnamon, and Brown Sugar, with a Streusel Topping; topped with Vanilla Ice Cream from Round Hill Dairy and Caramel Sauce

CRÈME BRÛLÉE

Traditional Vanilla Crème Brûlée with Lemon Chantilly

FROZEN TREATS 8

Fudge Pecan Ball
Sorbet
Special Ice Cream
Vanilla

*Choice of Toppings available
for an additional charge:*

Lemon Chantilly, Maraschino Cherry, Pecans, Chocolate, Hot Fudge, Caramel

DESSERT COCKTAILS

ESPRESSO MARTINI 14

*A Bold and Velvety Classic —
perfectly chilled with a Rich Coffee kick*

S'MORES MARTINI 14

*Campfire Nostalgia in a glass,
toasted and indulgently sweet*

BLACKBERRY COOKIE MARTINI 12

*Dark Fruit and Cookie notes swirl into a
smooth, silky dessert treat*

NUTS AND BERRY 12

*A creamy, nutty delight
with a hint of Ripe Raspberry —
simple and sumptuous*

GRAHAM'S 12

Fine Port Wine, aged 20 years

TAYLOR FLADGATE 12

Fine Port Wine, aged 10 years

HOUSEMADE LIMONCELLO 12

*Bright, zesty, and sweet
with a citrusy punch —
served chilled for a refreshing close*