



DESSERT MENU

VANILLA BEAN-LAVENDER CRÈME BRULÉ | 12

crisp phyllo, grand marnier soaked strawberry compote
powdered sugar, ground lavender

CHAI PANNA COTTA | 10

chai scented, meyers lemon gin gastrique, raspberry coulis
pistachio crumble, cinnamon sugared bunuelo

CHOCOLATE PEANUT BUTTER BOMBE | 12

chocolate peanut butter mousse filled sphere on top of peanut butter frosting, hot
chocolate glaze, melty finish

THE THREE SISTERS | 14

bailey's chocolate mousse, ganache, chocolate bowl filled with vanilla bean ice cream, shot
of jameson sweet cream (must be 21yrs)

FIREBALL APPLE GALETTE | 10

buttery flakey pastry, apples with hint of sugar & spice, fireball sauce

WARM, NON-ALCOHOLIC BEVERAGES

AGAPAO COFFEE | 4

CAPPUCCINO | 6

ASSORTED HOT TEAS | 4

LATTE | 6

ESPRESSO | 5

HOT CHOCOLATE | 6

TEN 3 PROUDLY SERVES LOCAL "AGAPAO" COFFEE



AFTER DINNER BEVERAGES

CELTIC COFFEE | 15

irish whiskey, baileys irish cream, "agapao" coffee

INFANTE | 14

baileys, kaluha, amaretto, rum, cream

ESPRESSO MARTINI | 15

"agapao" espresso, godiva liquor, kaluah, vodka

PEANUT BUTTER ALEXANDER | 15

skrewball whiskey, white cacao, cream

SHERRY

HIDALGO MANZANILLA LA GITANA | 7

LUSTAU OLOROSO PATA DE GALLINA | 13

WELLINGTON, PALO CORTADO, 20YR | 22

PORT

KOPKE 10YR TAWNY | 11

KOPKE 20YR TAWNY | 28

FONSECA 20 YR | 12

WARRE'S WARRIOR PORTO | 13

COGNAC/CORDIALS

REMY MARTIN XO | 38

CAMUS VS | 16

MARTELL CORDON BLEU | 46

HENNESSEY VS | 16

"H" BY HINE VSOP | 15