



## DESSERT MENU

### APPLE MOUSSE CAKE | 13

apple mousse filled with apple cider caviar, vanilla sponge cake, crispy baked streusel, white chocolate glaze

### BLOOD ORANGE MILLE FEUILLE | 12

crispy puff pastry, vanilla almond pastry cream, blood orange curd, sliced almonds, fresh chantilly cream

### CHOCOLATE PEANUT BUTTER BOMBE | 14

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

### THE THREE SISTERS | 15

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

### MAPLE BOURBON CRÈME BRULEE | 12

silky creme brulee flavored with sweet maple & smokey bourbon, caramelized sugar, vanilla tuille, fresh whipped cream

## 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*



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## 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

## 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

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