



## DESSERT MENU

### THE APPLE | 14

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

### BLOOD ORANGE MILLE FEUILLE | 14

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 | 14

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

DESSERTS PROUDLY PRESENTED BY PASTRY CHEF TYLER LINEBARGER

## WARM, NON-ALCOHOLIC BEVERAGES

AGAPAO COFFEE | 8

CAPPUCCINO | 6

ASSORTED HOT TEAS | 6

LATTE | 6

ESPRESSO | 5

HOT CHOCOLATE | 6

TEN 3 PROUDLY SERVES LOCAL "AGAPAO" COFFEE



### SHERRY

HIDALGO MANZANILLA LA GITANA | 9

LUSTAU OLOROSO PATA DE GALLINA | 16

GONZALEZ BYPASS "NOE" 30 YR PEDRO XIMENEZ SHERRY | 58

### PORT

KOPKE 10YR TAWNY | 13

KOPKE 20YR TAWNY | 31

FONSECA 20 YR | 19

### COGNAC/CORDIALS

REMY MARTIN XO | 42

CAMUS VS | 17

MARTELL CORDON BLEU | 61

HENNESSEY VS | 33

"H" BY HINE VSOP | 18