



## DESSERT MENU

### THE PEAR THAI JEWEL | 14

rose' wine poached pear, banana pineapple mango broth, chocolate tuile, seasonal berries & fruit

### STRAWBERRY 3-WAYS | 14

3-layered dessert comprised of strawberry scented angel food cake, strawberry terrine, strawberry gelee, tarragon anglaise, 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**

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

### **PORT**

**KOPKE 10YR TAWNY | 13**

**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**

### **MOUNTAIN COCKTAILS**

#### **ASTON | 17**

agapao coffee infused antica vermouth, old overholt rye, kahlua, torrez 10yr brandy, candied smoked luxardo cherry

#### **IRISH COFFEE | 16**

agapao coffee, jameson, demerara sugar cube, frangelico cream

#### **ESPRESSO MARTINI | 17**

vodka, frangelico, kahlua, agapao wicked espresso, simple syrup