



THE RABBIT ROOM
C O M E C E L E B R A T E

2.2.17

Dessert Menu

****All our desserts are house-made****

CREME BRULEE ... \$6

ask your server for this week's flavor

GOAT CHEESE CHEESECAKE ... \$6

with a pistachio crust, blackberry sauce
& fresh whipped cream

ALMOND TART ... \$6

sweet shortbread crust with a gooey almond filling
with caramel drizzle & fresh whipped cream

CHOCOLATE MOUSSE & HAZELNUT CAKE ... \$7

with candied orange zest, caramel sauce & fleur de sel

VANILLA ICE CREAM ... \$4

After Dinner Drinks ...

\$ 7.. Sandeman Tawny Port \$12.. Banfi Rosa Regale split
\$7 .. Osborne Perdo Ximenez Sherry

... on the rocks

\$12.. B&B

\$ 8.. Limoncello

\$12.. Grand Marnier

\$ 9.. Baileys

\$ 9.. Sambuca

\$ 8.. Sparkling Rabbit