



## DESSERT MENU

**Warm Valrhona Chocolate Lava Cake**  
Marshmallow, Chocolate Sauce / 14

**Fresh Baked Apple Tart with Frangipane**  
Caramel Sauce, and Rum Raisin Ice Cream / 13

**Vanilla Crème Brûlée**  
with Fresh Berries / 12

**Trio of Seasonal Sorbet**  
Fresh Berries in an Almond Basket / 14

**Lemon Tart**  
Pastry Shell with a Lemon Custard and Meringue / 11

**Peach and Blueberry Crumble**  
Cinnamon Butter Crumble Topping with Vanilla Ice Cream / 13

**Lila Belle's Homemade Butter Cake**  
Vanilla Ice Cream and Fresh Berries / 14

**Trio of Cheese**  
Selection of our French Cheese, Dried Apricots, Coachella Valley Date Preserves & Walnuts / 16

**Lavender Delice**  
Vanilla Ice Cream, Fresh Seasonal Berries in an Almond Basket  
served with a 1.5 oz. Grand Marnier Liqueur / 18



## SPECIALTY COFFEES

Cafe Francais - Godiva with Hennessey V.S.O.P.	14
Cafe Italiano - Amaretto with Remy Martin V.S.O.P.	13
Cafe Lavender Bistro - Grand Marnier with Baileys and Cream	13
Irish Coffee - Tullamore Dew Irish Whiskey with Cream	13
Spanish Coffee - Tia Maria with Brandy and Cream	13
Keoke Coffee - Kahlua with Courvoisier V.S.O.P.	14

## DESSERT WINE

Dow's Tawny Port	12
Fonseca Port, "Bin 27 Vintage Character"	14
Taylor Fladgate 20-yr Tawny	18

## COGNACS

Courvoisier, V.S.O.P.	22
Hennessey, V.S.O.P	16
Remy Martin, V.S.O.P.	22
Courvoisier, X.O.	30
Remy Martin, X.O.	30