

SWEETS

Cupcake plate, 3 assorted mini cupcakes simply served with a demi tasse of espresso	5
House made Belgian chocolate truffles* & assorted homemade cookie plate	6
Individual homemade fruit crisp du jour, served warm with fresh whipped cream	6
À la mode	7
Traditional vanilla crème brûlée with caramelized topping, served with fresh berry salad & a homemade cookie	7
Today's selected sorbet served "en rind" with a little cupcake & berry salad garnish	6
Traditional style chocolate layered cake made with Valrhona chocolate & a rich sour cream chocolate frosting served with a dollop of freshly whipped cream & berry salad	7
Petite olive oil cake sliced in half and filled with a dollop of mascarpone & fresh berry salad served with fresh whipped cream	8
À la mode	9
Warmed chocolate soufflé served with vanilla bean ice cream & fresh berry salad	8
Westcafe's banana split, layered with banana, puff pastry, vanilla ice cream, fresh berries, caramel and chocolate sauces	8

AFTER DINNER DRINKS & MORE

Glenmorangie Scotch Sampler, a sample of Lasanta (aged in a sherry barrel), Quinta Ruban (aged in a ruby port barrel) & Nectar D'Or (aged in a sautern barrel) accompanied by 3 house made Belgian chocolate truffles	12
Espresso Martini Pinnacle Vanilla vodka, Kahlua, and espresso. Served up with fresh cream drizzled on top	8
Chocolate Martini Pinnacle vodka, Godiva chocolate liqueur and a splash of Crème de Cacao. Served up in an elegantly decorated glass	9

	GLS	BTL
Marquis de Perlade, Brut, Alsace, France	7	28
Nicolas Feuillate, Brut, Champagne, France		45
Foss Marai Prosecco, 187 ml		8
	GLS	
Fonseca, Ruby Port, Oporto, Portugal	6	
Pedro Romero, Cream Sherry, Sherry, Spain	5	

* Raw egg products are used to make this dish

an 18% gratuity will be added to parties of 6 or more
no separate checks please