

## M's Desserts

### Tiramisu

Our unique version of the classic Italian "pick me up"  
Garnished with chocolate covered espresso beans

5.95

### Sour Cream Pound Cake

Dense cake soaked with dark rum glaze  
Topped with whipped cream

5.95

### Crème Brulee

Topped with caramelized sugar and garnished with fresh berry

5.95

### Carrot Cake

M's famous three layer cake with pecan filling and  
cream cheese frosting

5.95

### Cheese Cake

Graham cracker crust, traditional cheesecake

5.95

### Mocha Fudge Torte

An M's tradition. Thick flourless dark chocolate torte  
garnished with whipped cream and strawberry-amaretto sauce

5.95

### Fruit Crisp

Seasonal fruit baked with a variety of toppings and served  
with vanilla ice-cream Ask your server for today's selection

5.95

### Ice Cream (Per Scoop)

Ask your server for today's flavors

1.95

### Featured

5.95

#### **Salted Caramel Milk Chocolate Mousse Trifle**

Graham Cracker Crumb, Caramel White Chocolate Mousse  
Chocolate Fudge Sauce, Crunchy Salted Caramel Chunks

## All desserts prepared by our pastry chef

### Dessert Wines

Quady Elysium CA	6/24	375ml
Sauternes, Pineau Du Ray FR	6/24	375ml
Muscat de Rivesaltes Chateau de Caladroy	6/26	375ml

### Sake

Kikusui Junmai Ginjo (Crisp & Comfortable Dry)	9
Tyku Cucumber (Delicate, Light & Refreshing)	6

### Ports

Graham's Six Grape PT	8
Taylor Fladgate LBV PT	10
Taylor Fladgate Tawny PT	10
Neipoort Vintage PT	11
Cockburn's Ruby Red	13
Warre's Vintage PT '80	25

