

# Dessert Menu

## Homemade Tiramisu

*Italian savoiardi ladyfingers dipped in Lavazza espresso, layered with fresh imported mascarpone cream and sweet Ghirardelli cocoa - 8*

## Torta Ciocolatta

*Bittersweet chocolate is combined with toasted hazelnuts to create a light but intensely rich flourless cake, served warm, garnished with fresh whipped cream (gluten-free) - 8  
(add a scoop of vanilla-bean ice cream – 1.95)*

## Lemon-Sponge Custard

*A Lily signature - Fresh lemon custard and light lemon-sponge cake, served warm and topped with fresh whipped cream and raspberry sauce - 7*

## Dark Chocolate Fudge Cake

*Dense and intense, served warm and garnished with whipped fresh cream – 8  
(add a scoop of vanilla-bean ice cream – 1.95)*

## Coconut Cream Pie

*With toasted coconut and fresh whipped cream - 7*

## Vanilla-Bean Ice Cream – 6

*Add chocolate fudge or caramel-bourbon sauce - 1.95  
Add Godiva liqueur or Bailey's - 5*

## Homemade Bread Pudding

*Made with raisins and cinnamon, served warm with a scoop of vanilla bean ice cream and drizzled with caramel-bourbon sauce – 8*

## Carrot Cake

*Made with raisins and walnuts, cream cheese icing – 8*

## Sorbet, Ice Cream, or Gelato du Jour

*Ask your Server for today's flavor – 6*

# Imported Cheeses

*(\$4 Each, any 4 for \$14)*

Chevre - France, fresh goat's milk, light and tart

Grana Padano - Italy, cow's milk, firm, aged,  
similar to Parmigiano Reggiano

Gruyere - Swiss, cow's milk, firm, full-flavored

Fontal - Italy, semi soft

Manchego - Spain, sheep's milk, aged 6 months,  
nutty

Valbreso Feta – France, sheep's milk, creamy

Valdeon - Spain, sheep's milk, similar to  
Roquefort, intense blue

Manouri – Greek, sheep's milk, fresh-pressed,  
crumbly-creamy

Quadrello – Italy, buffalo's milk, semi-soft,  
buttery

*Add-Ons: Jamón Serrano – 6; Hot Pickled Peppers – 2; Mixed Greek Olives – 3; Cornichons – 2;  
Caperberries – 3; Dried Cherries – 3; Chorizo - 4*

# From the Barista

Espresso – Single 3, Double 5

Café Americano – 5

Cappuccino – 4

Caffè Latte – 5

Café Mocha – 6

Signature Coffees – with whipped cream and a gaufrette

Monastery Coffee – with Fratello Hazelnut – 8

Parisian Coffee – with Brandy and Grand Marnier – 8

Café Romana – with Sambuca – 8

*Café Lily Exclusively Uses Lavazza - Italy's No. 1 Coffee*

# Signature Dessert Cocktails

Tiramisu Martini – Absolut Vanilia vodka, Khalua, Godiva white chocolate liqueur, amaretto, and cream, dusted with sweet cocoa (Up) – 11

Raspberry Truffle – Absolut Vanilia vodka, Crème de Cacao, Raspberry puree, and cream (Up) – 10

Lily's Angel – Absolut Vanilia vodka, Fratello Hazelnut, and cream (Up) – 10

Lady Godiva – Godiva dark chocolate liqueur, vodka, splash of cream (Up) 11

## Dessert Wines

2009 Höppler Eiswein (Ice Wine) – gls 14

Moscato D'Asti – Marsilio Marco Negri – ½ btl. 27.00/ btl. 42.00

Royal Tokaji – Mad Cuvee – gls 9

2010 Chateau Lauvignac Sauternes – gls 12

## Spirits and Digestifs

### Ports

Sandeman 10 year Tawny 11  
Terra D'Oro Zinfandel Port 10

### Sherries

1985 Don PX Gran Reserva 15  
Lustau "Los Arcos" Amontillado 9  
Lustau Light Fino "Jarana" 9  
Lustau Rare East India Solera 9

### Brandy

Courvoisier Cognac VS 10  
Kelt Tour du Monde Cognac VSOP 12  
Kelt Tour du Monde Cognac XO 20  
Chateau de St. Aubin Bas-Armagnac 20  
Busnel Calvados VSOP 10  
Cles des Ducs Armagnac 20  
Bertagnoli Grappa di Moscato 12

### Rum

Ron Zacapa 23 yr "Centenario" 11  
Santa Teresa 1796 9

### Single Malt Scotch Whisky

Balvenie 12yr 12  
Glenlivet 18yr 20  
Laphroaig 10yr 9  
Oban 14yr 14  
Macallan 12yr 12  
Talisker 10yr 12

### Other Digestifs

Serata Amaretto 8  
Bailey's 7  
Campari 7  
Fratello Hazelnut 7  
Galliano 7  
Grand Marnier 9  
Limoncello 7  
Ouzo 7  
Sambuca 7  
St-Germaine 7  
Strega 7  
Tuaca 7