

# Mavor's

## DESSERT MENU

creative casual cuisine

### House-Made Ice Cream 7

Daily Flavor - Ask Questions

### Sorbet Trio 7

Dairy Free, Daily Inspiration

### Chocolate Ice Cream Cake 7

Callebaut Chocolate, Raspberries, Cookie Crumbs

### Maple Bread Pudding 7

Caramel Oat Streusel, Vanilla Bean Ice Cream

### Crème Brulee 7

Buttermilk Donut, Cinnamon Sugar

### Concord Grape Pana Cotta 7

Vanilla Bean, Lemon, Mint

### Specialty Coffees 7

#### Mavor's Coffee

Mildly minty, with a touch of Amaretto and Butterscotch Schnapps

#### Black Forest

Crème de Cacao and Cherry Brandy

#### Monte Cristo

Kahula and Grand Marnier

#### Irish Coffee

Irish Whiskey and Irish Mist

#### Baby Grand

Grand Marnier and Bailey's

#### Blueberry Tea

Amaretto, Grand Marnier and Tea

#### Dessert Wines

(2 oz pour)

Rossignol Iced Liberty Blossom 5

Rossignol Raspberry Festival 5

#### Port

Taylor Fladgate Tawny 10 year old 6

Wolf Blass Reserve Tawny Port 5

Warre's Warrior Reserve Port 5

TYLER GALLANT  
EXECUTIVE CHEF

" Simply butter, flour, eggs, cream, sugar...and a little chocolate"