

# BLEU

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## RESTAURANT & BAR

### Desserts

<b>Key Lime Pie</b> with Raspberry Drizzle	<b>6.9</b>
<b>White Chocolate Crème Brûlée</b> with Tahitian Vanilla	<b>6.9</b>
<b>Warm Apple Cobbler</b> with Vanilla Ice Cream	<b>6.9</b>
<b>Warm Cinnamon Bun Bread Pudding</b> with Vanilla Ice Cream	<b>7.5</b>
<b>Warm Chocolate Torte</b> with Coffee Gelato	<b>7.5</b>
<b>Chef's Cheesecake</b> (Ask Your Server for the Selections)	<b>6.9</b>
<b>Bourbon Pecan Pie</b> with Vanilla Ice Cream	<b>6.9</b>
<b>Sorbet Trio</b> (Ask Server for daily Selections)	<b>6.0</b>
<b>Coffee Gelato</b>	<b>4.5</b>
<b>Vanilla Ice Cream</b>	<b>4.5</b>

### Dessert Wines

	<i>Glass</i>
Cockburns 10 year Tawny Port, Portugal.....	8
Taylor Fladgate 10 year Tawny Port, Portugal.....	8
Fonseca LBV Port, Portugal .....	7

### After Dinner Drinks

- Girl Scout** – Godiva Dark Chocolate Liquor, Rumplemintz, Green Crème de Menthe ½ & ½,
- Raspberry Truffle** – Stoli Vanil, Chambord, Godiva White Chocolate Liquor, & ½ & ½
- Tiramisu-Tini** – Godiva Dark Chocolate Liquor, Kaluha, Bailey's, Cruzan Vanilla Rum & ½ & ½
- Key Lime** – Stoli Vanil, Midori, ½ & ½, Lime juice with a Graham Cracker Rim
- Bananas Foster** - Godiva White Chocolate Liquor, Crème de Banana & Bailey's Irish Cream
- Chocolatini** – Stoli Vanil, Godiva Dark Chocolate Liquor & Bailey's Irish Cream