

# Skylark Fine Diner & Lounge Dessert Menu

## Cappuccino & Espresso

**Double Espresso** – a double shot of dark roast extracted by steam (3)

**Cappuccino** – a shot of espresso with equal parts of steamed and foamed milk (3)

**Espresso** – a single shot of dark roast extracted by steam (1.75)

**Café Latte** – a double shot of espresso with hot milk topped with foamed milk (3)

**Café Viennese** – single cappuccino topped with whipped cream and cinnamon (3)

**Cafe Mocha** – espresso, chocolate syrup & steamed hot milk with whipped cream (4)

**Macchiato** – double shot of espresso with a dollop of foamed milk on top (3)

**Coffee flavors:** hazelnut, chocolate milano, caramel, french vanilla & irish cream (2.75)

## Rittenhouse Blend Flavored Coffee

Coffees are available hot or iced ~ Served with whipped cream

**French Vanilla, Sugar-Free French Vanilla, Hazelnut,**

**Chocolate Milano, Caramel, Irish Cream, Pumpkin Pie**

## Mighty Leaf Herb Tea

**Organic Detox Infusion, Chamomile, Organic Green Dragon, Organic Breakfast,  
Marrakesh Mint, Earl Grey, Earl Grey Decaf, Green Tea Tropical**

<b>Bin #</b>	<b>Dessert Wine</b>	<b>G1/Btl</b>
805	1979 Pedro Ximenez Sherry, <b>Hartley and Gibson</b> , Spain (750ml)	8-/45-
	n.v. Chocolate Wine, <b>Cocoa di Vine</b> , Florida (750ml)	4.5-
815	n.v. Amontillado Dry Sherry, <b>Gran Barquero</b> , Spain (375ml)	9-/50-
835	2007 Brachetto d'Acqui "Rosa Regale", <b>Castello Banfi</b> , Italy (750ml)	34-

## Reserve Dessert Wine

855	1999 Tokaji Aszu "6 Puttonyos", <b>Tokaj Hetszolo</b> , Hungary (500ml)	80-
865	2002 Sauternes, <b>Chateau d'Yquem</b> , France (375ml)	205-

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**Banana Bread Pudding** – a la mode (7)

**Chocolate Velvet-** chocolate devil's food cake, chocolate mousse, rich chocolate ganache (5)

**Peach & Blueberry Cobbler-** served warm with fresh whipped cream (7)

**Flan** – *crème caramel* with french vanilla (5)

**Apple Streudel** - caramel sauce and whipped cream (5)

**Crème Bruleé-** caramelized sugar crust (7)

**Rice Pudding-** with cinnamon and whipped cream (4)

**New York Cheesecake** – seasonal fruit or plain (5)

**Tiramisu** – espresso soaked lady fingers, mascarpone cheese, cocoa powder (4)

**Canoli-** Filled to order (2.5) **Chocolate Canoli-** Filled to order (2.75)

**Artisanal Cheese Plate** – brie de meaux, aged cheddar, aged gouda, manchego (9)

**Fresh Seasonal Fruit Platter** – greek yogurt with honey and walnuts, banana walnut bread (10)

**Strawberry Shortcake-** fresh strawberries, whipped cream (5)

## Selection of House Made Artisanal Chocolates

Handmade By Diane Pinder

**Individual pieces: \$1.75**

**Box of 4 \$7.00**

**Box of 6 \$10.50**

**Box of 12 \$21.00**

### **Chestnut Nutmeg:**

Dark chocolate ganache with port wine, NJ honey, nutmeg and gluten free chestnut powder, in a dark chocolate shell decorated with a swirl of milk chocolate

### **Balsamic:**

rosemary infused chocolate ganache with aged balsamic

### **Pistachio Brittle & Sea Salt:**

roasted pistachio nuts, caramelized and layered in dark or milk chocolate, sprinkled with sea salt

### **Olive Oil & Sea Salt:**

dark chocolate ganache with extra virgin olive oil and sea salt

### **Cremino:**

Dark chocolate with layers of hazelnut

### **Salted Caramel:**

Dark chocolate New Jersey honey and sea salt

### **Strwaberry Mint:**

Dark chocolate ganache with mint and strawberries

### **Banana Cinnamon:**

Dark chocolate ganache with banana and cinnamon

### **Roasted Pecan Caramel:**

Dark chocolate roast pecans and New Jersey Honey

### **Caramel Balsamic:**

caramel with aged balsamic vinegar

### **Port Wine and Fig:**

mission fig, port wine and dark chocolate ganache

### **Lemon Basil:**

Dark chocolate ganache flavored with fresh basil and lemon juice in a dark chocolate shell decorated with green cocoa butter coloring

### **Blood Orange:**

Oil of blood orange in a dark chocolate shell

### **Raspberry:**

Ganache of raspberry puree in a dark chocolate shell