

TUSCA

Global Tapas

Desserts

Cheese Plate

Fresh Cheese Selection and warm house made Nut Bread and local Honeycomb
\$12.00

Crème Brulee Tapas

Please ask your server for today's selections
\$9.00

Tempura Fried Chocolate Covered Cherries

Dry Cherries wrapped in dense Chocolate Cake dipped in Tempura and fried to order with Jack Daniel's Chocolate Ice Cream and Fudge Sauce
\$9.00

Chocolate Intemperance

Rich Chocolate Cake layered with a Dark Chocolate Myers's Rum Mousse served with Crème Anglaise
\$8.75

Banana Baklava

Rum-roasted Bananas with Toasted Hazelnuts, White Chocolate, Chiffon Cake and Passion Fruit Custard, all wrapped in phyllo dough
\$8.75

Deconstructed Coconut Cream Pie

Toasted coconut tuiles, French vanilla custard, meringue cookies and coconut rum coulis
Served with fresh whipped cream
\$9.00

Featured Cheesecake

Individual Cheesecake served on a honey tuile basket
\$8.50

Chocolate Lava Cake (Gluten Free)

Decadent flourless chocolate cake, warm chocolate center served with raspberry coulis and crème anglaise
\$7

Chocolate Cashew Bomb

A Dome of Creamy Cashew Butter, Rich Chocolate Cake, Praline and Chocolate Ganache with Passion Fruit Gastrique.
\$9.00

Applejack Tart

Applejack Whisky, Caramelized Apples, Streusel, Crème Anglaise, Topped with Cinnamon Ice Cream.
\$8.00

Cognac & Scotches

Johnny Walker Black, Highland Park 18, Chivas, Dewars, J&B, Hennessy,
Courvoisier Exclusif , Courvoisier XO, McCallan 12,15,18 and 25, Glenfiddich 12,
Glenlivet 12,15,16,and 18

Feature Dinner Cocktails

Banana Nut Bread

Cruzan Banana Rum, Frangelico, Creme

Raspberry Cheesecake Martini

Vanilla Vodka, Chambord, Creme

Blueberry Martini

Stoli Blueberi, Island Blue, Soda

Strawberry Lemon Drop Martini

Stoli Strasberi, Sours, Lemon, Sugar Rimmed Glass

Ports, Sherry & Sparkling

Sandeman Port, Harveys Orange Sherry

St. Andre, Zardetto Brut, Charles Heidsieck
Shooting Star Black Bubbles

Cordials

Kahlua, Baileys, Frangelico, Grand Marnier, Drambui, Campari, Lemoncello