

Desserts

7.5

Blueberry Bread Pudding with Lemon Ice Cream

Warm Strawberry & Rhubarb Crisp with Tahitian Vanilla Ice Cream

Bananas Foster with Tahitian Vanilla Bean Ice Cream in a Crispy Filo Shell

Maker's Mark Pecan Pie with *Spiked* Whipped Cream & Cinnamon Ice Cream

Beignets with Triple Espresso Bean Ice Cream & Fudge Sauce

Three Ice Creams: Chocolate-Chocolate Chip, Banana Heath Bar and Butter Pecan

Three Sorbets: Blackberry Cabernet, Passion Fruit and Meyer Lemon

Dark Chocolate & Walnut Brownie with Vanilla Bean Ice Cream

Trio of Cheeses

Cow: 4 Year Old Cheddar, Grafton Village Cheese Co., Grafton, VT.

Sheep: Pepato, Bellwether Farms, Sonoma County, CA.

Goat: Humboldt Fog from Cypress Grove Chevre, Arcata, CA.

Served with Dried Apricots, Dates, Toasted Walnuts and La Brea Sour Dough Bread

BANANAS FOSTER, an Elite Original 12.

Sailor Jerry Spiced Rum, Banana Liqueur,
Godiva White Liqueur and a Splash of Cream

CHOCO - TINI 12.

Absolut Vanilia & Godiva White Chocolate Liqueur
with Housemade Chocolate Sauce

Perhaps some Coffee (plus ...) 9.

Raspberry Truffle

Chambord & Godiva Dark

Orange Twist

Grand Marnier & Godiva Dark

Irish Twins

Jameson Irish Whiskey & Bailey's

Irish Kiss

Bailey's & Kahlua

Raspberry Nut

Chambord & Frangelico

After Dinner Mint

Godiva Dark & White Creme de Menthe

Nutty Irishman

Frangelico & Bailey's

Spanish Coffee

Goslings Dark Rum, Kahlua & Cointreau

We proudly serve Organic & Fair Trade Certified Coffee & Espresso from Thanksgiving Coffee Company

Coffee 2.75 - Espresso 3. - Cappuccino 3.5 - Latte 4. - Mocha 4.

Selection of Teas 3.

Dragon Well Green Tea, English Breakfast, Peppermint & Chamomile

Meetinghouse Biscuits 24 Frozen, Raw-Dough Squares \$35.

For the *Healthy SF* Employee Health Care Initiative & Sick Leave Program, we add four percent to each check

2049 Fillmore Street

www.TheEliteCafe.com

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