

BROTHERS RESTAURANT AT MATTEIS TAVERN

Pastry Chef: Stephanie Jackson

Tahitian Vanilla Bean Crème Brulee

Wildflower Honey & Ricotta Cheesecake with Glazed Almonds and Orange-Caramel Sauce

Warm Mocha Truffle Cake with Dark Chocolate Sorbet and Espresso Crème Anglaise

Brothers' Mud Pie with Kahlua-Caramel Sauce

Banana Split Sundae with Hot Fudge and Toasted Macadamia Nuts

Trio of Sorbets with Dark Chocolate-Pistachio Biscotti

House Made Ice Cream or Sorbet (by the scoop)

ICE CREAM FLAVORS

Chocolate, Tahitian Vanilla Bean, Roasted Banana, Sour Cream

SORBET FLAVORS

Raspberry, Green Apple, Pink Guava, Coconut, Dark Chocolate, Mango

PEET'S COFFEE

Freshly Brewed Coffee
Cappuccino – Latte – Espresso

AFTER DINNER DRINKS

PORT

Ramos Pinto Ruby
Graham's 20 Year Tawny
Taylor's Vintage 1985

COGNAC

Courvoisier, VS
Hennessy
Armagnac de Montal, VSOP
Remy Martin, VSOP

COFFEE DRINKS

Bailey's and Coffee
Kioki Coffee
Irish Coffee
Mexican Coffee
Frangelico and Coffee