

Desserts



Avalanche-Chocolate Brownie \$8.50

Chocolate ice cream, whipped cream, chocolate sauce, white chocolate mousse, white and dark chocolate lattice.

Crème Brûlée \$6.95

(Ask your server for today's flavor)

Cheesecake \$7.95

(Ask your server for today's flavor)

Banana Split \$7.95

Housemade ice cream — vanilla, chocolate, and strawberry — caramelized banana, roasted peanuts, chocolate sauce, fresh strawberries, whipped cream.

Bananas Foster (*from the kitchen*) \$8.95

Flambé banana in a hot buttered rum sauce, served over vanilla ice cream with a touch of cinnamon and orange.

Key Lime Pie \$7.95

Sunny Florida meets Colorado.

Chef's Seasonal Hot Cobbler \$8.95

Local fresh fruit baked together with just the right amount of spice; topped with cobbler topping and crisped. Served with vanilla ice cream.

(Ask your server for today's flavor)

Mia's Chocolate Espresso Mousse with Raspberry Sorbet \$7.95

A layer of delicious raspberry sorbet topped with dark chocolate espresso mousse, chocolate shavings and whipped cream. *Inspired by Durango youth chef Mia Macon.*