

The Franklinville --- Inn

Desserts

Crème Brulee ~ Rich Custard made with Belgian White Chocolate,
with Caramelized Sugar and Flambéed
with Bacardi 151 Rum

Tiramisu ~ Espresso and Kahlua soaked Pound Cake layered with an
Amaretto Mascarpone Cream

New York Style Cheesecake ~ Choice of Chocolate, Salted
Caramel, Sliced Strawberries
Raspberry Puree

Chocolate Mousse Pie ~ Made with Imported Belgian Chocolate

Apple Pie ~ Served warm with Vanilla Ice Cream

Key Lime Pie ~ Made with Fresh Squeezed Limes, Finished with a
Raspberry Puree

Cinnamon Rice Pudding ~ Served with a warm Baily's
Cream Sauce

~ Desserts made in house by our Chefs ~

All Desserts 8.99

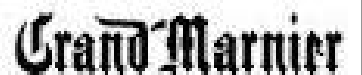
The Franklinville Inn

Espresso ~ Cappuccino ~ Latte

Specialty Coffee ~ Choice of Cordial Served with Lady Fingers and Fresh Whip Cream

Parfait ~ Choice of Cordial Served with Vanilla Ice Cream and Fresh Whip Cream

~ Cordials ~



~ Scotches ~



12 year



12 year



10 year & 12 year



16 year

~ Ports ~

