



TCHFUNCTE'S
RESTAURANT

DESSERTS

Chocolate Mousse Cheesecake • \$14

Dark Chocolate Sauce, Chocolate Cookie Crust

Red Wine Pear Galette • \$12

Saffron Ice Cream

Chocolate Souffle • \$18

Caramelized Cocoa Nibs, Dark Chocolate Ice Cream

Warm Sticky Praline Cake • \$12

Butter Pecan Ice Cream

Earl Grey Creme Brûlée • \$14

Orange Turbinado & Glazed Pumpkin Spiced Madeline

Liquid Nitrogen Ice Cream • \$10

Assorted Flavors with Caramel & Chocolate Sauces

Vietnamese Affogato • \$10

*Housemade Creole Cream Cheese Ice Cream, Sweetened
Condensed Milk & Abita Roasting Co. Cameo Espresso
+ Hoodoo Chicory Liqueur \$8*



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AFTER DINNER DRINKS

Gran Marnier • \$12

Cuvee Louis Alexander Gran Marnier • \$22

Five Farms Irish Cream • \$12

Pallini Roma Limoncello • \$11

Fernet Branca • \$12

Nocello • \$12

Frangelico • \$11

Black Sambuca 9

Benedictine • \$12

B&B • \$12

Tia Maria • \$10

Tuaca • \$10

Trader Vic's Macadamia • \$11

Chambord • \$10

Yellow Chartreuse • \$14

V.E.P. Yellow Chartreuse • \$27

V.E.P. Green Chartreuse • \$27

Jade Nouvelle Orleans Absinthe • \$17

Lucid Absinthe • \$17

Herbsaint • \$12

Sambuca • \$10

Montenegro • \$11

Melletti Amaro • \$11

High Wire Southern Amaro • \$11

Fonsecca 10yr Tawny • \$14

Otima 20yr Tawny • \$37

Niepoort Ruby • \$11

Niepoort Tawny • \$9