

## COFFEES & DESSERTS

### House Coffees

Our house coffees are chosen from Royal Cup Coffee. Their outstanding selection carries on the tradition established by the kings of the coffee estates over a hundred years ago.

#### **Regular and Decaffeinated**

##### **Regular**

Villa Rey French Roast, a blend of hand picked beans from South America and East Africa. Grown on the world's finest coffee plantations.

##### **Decaffeinated**

Gourmet decaffeinated made from 100% Arabica beans, is full of the rich flavor you expect from a traditional coffee.

#### **Espressos and Cappuccinos**



##### **Siena brand espresso, Italian Roast.**

Our espresso beans also chosen from Royal Cup Coffee. Caffe Siena reflects the Italian tradition of the pleasures of coffee, the essence of good times and refreshment. With it you can savor the same rich flavor and aroma that has been a favorite for centuries.

##### **Foxfire's Cappuccinos**

Using a traditional recipe, we start with our premium Caffe Siena espresso. We then add hot and frothy, steamed milk topped off with light foamed milk.

#### **Foxfire's Lattes**



Starting with our premium Caffe Siena espresso, Foxfire's lattes come together when we add a generous amount of steamed milk and top it with a dollop of light foam.

##### **Foxfire's Chocolate Latte**

Caffe Siena espresso, steamed milk and chocolate sauce.

##### **Foxfire's Carmel Latte**

Our delicious latte blended with a smooth and rich caramel sauce.

##### **Foxfire's French Vanilla Latte**

Enjoy a Foxfire latte with a French vanilla twist.

## FOXFIRE GRILL'S DESSERTS

**Auntie Em's Chess Pie- *An old family recipe***  
A sweet, custardy southern delicacy.....\$6

##### **Foxfire Apple Strudel**

Granny Smith Apples wrapped in crispy filo dough and drizzled with carmel sauce.....8

##### **Foxfire Grill's Traditional Crème Brulee**

A creamy, baked custard topped with a sugar crust.....7

##### **Chocolate Raspberry Terrine**

A cool chocolate mousse with raspberries and covered with chocolate ganache, molded into a terrine.....7

##### **Foxfire Grill's Pecan Pie a 'la mode**

Our pie is made with a light and flaky fillo dough filled with a generous amount of pecans, warmed to perfection then topped with a scoop of vanilla ice cream.....8

##### **Key Lime Cheesecake**

This luscious creamy cheesecake will make you long for lazy days on the gulf coast.....7

##### **Triple Chocolate Bavaois**

Dark chocolate, Milk chocolate, and White Chocolate Mousses are layered and topped with a chocolate glaze.....8

##### **Coconut Cake**

Luscious and light topped with a cream cheese frosting and toasted coconut.....7

##### **Flambé 'Berries with Ice Cream**

We take our fresh berries of the day and sauté them in Grand Marnier then pour the sauce over a big scoop of vanilla ice cream.....7

##### **Soufflé**

Enjoy our traditional dessert soufflés. You can choose from chocolate, vanilla or Grand Marnier. Please be aware that our soufflés do take 35 minutes to prepare. ....9  
(Dinner only)

##### **Great Falls Premium Extra Rich Ice Cream Bowls**

Vanilla or Chocolate.....4

