

Sample, Seasonal Menu – Subject to Change Without Notice

DESSERTS

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| Beignets served warm with Cinnamon Crème Anglaise and Coffee Gelato | \$8 |
| Lemon Pound Cake with Blueberry Buttercream Fresh Blueberries, Vanilla Anglaise and Buttermilk Ice Cream | \$12 |
| Chocolate Hazelnut Cheesecake with Cocoa Anglaise and Sea Salt Roasted Hazelnuts | \$12 |
| Buttermilk Panna Cotta over Strawberry Coulis with Candied Fennel and Fresh Strawberry Compote | \$10 |
| Triple Layer Chocolate Peanut Butter Cake with Chocolate Ganache, Pretzel Bark and Chocolate Gelato | \$11 |
| Upside-Down Banana Bread with Bourbon Brown Sugar Reduction and Cinnamon Gelato | \$10 |
| Orange Scented Olive Oil Cake with Orange Coulis, Cinnamon Toasted Almonds, Chantilly Cream and Blackberries | \$11 |
| Inniskillin Icewine Flight Vidal, Riesling, and Cabernet Franc | \$32 |

PORT, SHERRY, COGNAC & DESSERT WINES

By The Glass

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| Quinta de la Rosa <i>Lote 601</i> Ruby Port | \$13 | Remy Martin VSOP Cognac | \$11 |
| Taylor Fladgate 10 Year Old Tawny Port | \$11 | Remy Martin XO Cognac | \$38 |
| Taylor Fladgate 20 Year Old Tawny Port | \$15 | Hennessy VS Cognac | \$11 |
| Taylor Fladgate 30 Year Old Tawny Port | \$23 | Courvoisier Cognac | \$11 |
| Boston Bual Special Reserve Madeira | \$10 | Dolce Late Harvest 2007, Napa Valley | \$13 |
| D’Oliveiras Boal 1958 Madeira | \$40 | Inniskillin Vidal Icewine | \$14 |
| Lustau East India Solera Sherry | \$9 | Inniskillin Riesling Icewine | \$17 |
| Château du Levant 2008 Sauternes | \$10 | Inniskillin Cabernet Franc Icewine | \$19 |

By The Bottle

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| 904 | Château du Levant Sauternes 2008, France | \$37 |
| 909 | Jackson-Triggs Vidal Icewine 2008, Niagara (187ml) | \$37 |
| 908 | Torii Mor Late Harvest Gewurztraminer 2005, Oregon (375ml) | \$52 |
| 919 | Château d’Yquem 1998, France (375ml) | \$300 |
| 907 | Château d’Yquem 2008, France (375 ml) | \$309 |

FRENCH PRESS COFFEE

The French Press uses pressure to force coffee to the bottom of an elegant pot, capturing the concentrated flavors.

Coffee prepared with a French press is rich and flavorful since the process retains the coffee oils and compounds. This is coffee in its purest form.

Serves One \$6
Serves Two \$9

SPECIALTY COFFEES

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| Peppermint Kiss Cappuccino with Peppermint Schnapps and Godiva Chocolate Liqueur | \$9 |
| Bungalow Café Cappuccino with Grand Mariner and Tia Maria | \$9 |
| Toasted Almond Cappuccino with Kahlua and Amaretto | \$9 |
| Irish Cream Cappuccino Cappuccino with Bailey’s Irish Cream | \$9 |