

Sample, Seasonal Menu – Subject to Change Without Notice

DESSERTS

Beignets served warm with Cinnamon Crème Anglaise and Coffee Gelato	\$8
Almond-Banana Bread Bread Pudding over Spicy Sage Caramel with Candied Almonds and Sweet Crème Fraiche	\$11
Chocolate French Silk Torte with Brown Sugar-Pecan Crumble, Espresso Caramel, and Brown Butter Praline Ice Cream	\$12
Orange Scented Olive Oil Cake with Blackberry Gastrique, Sea Salt Roasted Hazelnuts, and Orange Zest Chantilly Cream	\$11
Pumpkin Panna Cotta with Bourbon-Butter Reduction, Graham Cracker-Oat Streusel, and Roasted Pumpkin Seed Brittle	\$10
Cheesecake-Red Velvet-Brownie Napoleon with Duck Rabbit Milk Stout Anglaise, Chocolate Ganache and Sweet Cream Gelato	\$12
Fried Maple Pound Cake with Apple Compote, Frozen Chantilly Cream and Cinnamon-Blueberry Coulis	\$11
Inniskillin Icewine Flight Vidal, Riesling, and Cabernet Franc	\$32

PORT, SHERRY, COGNAC & DESSERT WINES

By The Glass

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

904 Château du Levant Sauternes 2008, France	\$37
909 Jackson-Triggs Vidal Icewine 2008, Niagara (187ml)	\$37
902 Bouchaine <i>Bouche D'Or</i> Late Harvest Chardonnay 2013, Carneros (500ml)	\$47
903 Joseph Phelps Vineyards <i>Eisrêbe</i> 2014, Napa Valley (375ml)	\$84
907 Királyudvar Tokaji Cuvée 2008, Hungary	\$88
908 Torii Mor Late Harvest Gewurztraminer 2005, Oregon (375ml)	\$52
919 Château d'Yquem 1998, France (375ml)	\$300

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

Peppermint Kiss \$9
Cappuccino with Peppermint Schnapps and Godiva Chocolate Liqueur

Bungalow Café \$9
Cappuccino with Grand Mariner and Tia Maria

Toasted Almond \$9
Cappuccino with Kahlua and Amaretto

Irish Cream Cappuccino \$9
Cappuccino with Bailey's Irish Cream