

# SAMPLE SEASONAL MENU – SUBJECT TO CHANGE WITHOUT NOTICE

## DESSERTS

<b>Beignets</b> served warm with Cinnamon Crème Anglaise and Coffee Gelato	\$8
<b>Maple-Pear Turnover</b> with Sea Salt toasted Hazelnuts, Ginger scented Chantilly Cream, warm Maple Honey, and Cranberries	\$10
<b>Chocolate French Silk Torte</b> with White Chocolate-Brown Sugar Crumble, Espresso Caramel, and Brown Butter Praline Ice Cream	\$12
<b>Bruleéd Key Lime Tart</b> with Meringue Cookies and Sweet Peppadew Conserve	\$10
<b>Dark Chocolate-Pistachio Tart</b> with candied Pistachio-Red Pepper Bark and Blood Orange Reduction	\$11
<b>Double Layer Carrot Cake</b> with Chocolate-Pecan Brittle and Chili-Pecan Gelato	\$11
<b>Lemon Panna Cotta</b> with Crushed Blueberry Marmalade, Black Pepper Shortbread Cookie, and Vanilla Chantilly Cream	\$10
<b>Inniskillin Icewine Flight</b> 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>Eisrébe</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)	\$359

## 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