

DESSERTS

Beignets served warm with Cinnamon Crème Anglaise and Coffee Gelato	\$8
Chocolate French Silk Torte with White Chocolate Crumble, Cocoa Caramel, and Brown Butter Praline Ice Cream	\$12
Triple Citrus Pasticcino with Olive Oil Buttercream Frosting, Serrano Marmalade, and Key Lime Curd	\$10
Dark Chocolate and Espresso Cheesecake with Candied Almonds, Frozen Diplomat, Chili Flake-Chocolate Coins, and Spiced Cappuccino Anglaise	\$11
Caramelized Banana Ravioli served warm with Honey Roasted Cashews, Strawberry Mascarpone, and Cinnamon Infused Molasses	\$10
Double Layer Carrot Cake with Milk Chocolate-Pecan Brittle, Buttermilk Gelato, and Rum-Butter Reduction	\$11
Passion Fruit Panna Cotta with Clementine Pearls, Shaved Coconut, Tropical Fruits, and Kiwi Coulis	\$12
Inniskillin Icewine Flight Vidal, Riesling, and Cabernet Franc	\$32

SAMPLE,
SEASONAL
MENU –
SUBJECT TO
CHANGE
WITHOUT
NOTICE

PORT, SHERRY, COGNAC & DESSERT WINES

By The Glass

Quinta de la Rosa <i>Lote 601</i> Ruby Port	\$13	Remy Martin VSOP Cognac	\$11
Kopke 10 Year Old Tawny Port	\$11	Remy Martin XO Cognac	\$38
Kopke 20 Year Old Tawny Port	\$16	Hennessy VS Cognac	\$11
Kopke 30 Year Old Tawny Port	\$21	Courvoisier Cognac	\$11
Boston Bual Special Reserve Madeira	\$10	Dolce Late Harvest 2009, Napa Valley	\$15
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 (375ml)	\$37
908 Pra' Recioto di Soave Classico 2009, Italy (375ml)	\$47
916 Norheimer Dellchen Riesling Auslese 2013, Germany (375ml)	\$80
903 Joseph Phelps Vineyards <i>Eisrébe</i> 2014, Napa Valley (375ml)	\$84
906 Dolce Late Harvest Wine 2009, Napa Valley (375ml)	\$87
907 Királyudvar Tokaji Cuvée 2008, Hungary (500ml)	\$88
917 Primitivo Quiles Alicante Dessert Wine 1948, Spain (750ml)	\$109
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