

SAMPLE, SEASONAL MENU

DESSERTS

SUBJECT TO CHANGE WITHOUT NOTICE

Beignets served warm with Cinnamon Crème Anglaise and Coffee Gelato	\$8
Dark Chocolate and Citrus Tart with Candied Peanuts, Key Lime Curd, Basil marinated Oranges and Vanilla Bean Chantilly	\$10
Chocolate French Silk Torte with White Chocolate Crumble, Cocoa Caramel, and Brown Butter Praline Ice Cream	\$12
Vanilla Bean Cheesecake topped with Passion Fruit Gelée, Plum Preserves, Chili Flake pickled Ginger, and Dark Chocolate-roasted Macadamia Nut Bark	\$10
Macchiato Tres Leches with Frozen Avocado Mousse, Cayenne infused Ganache, and Honey Clusters	\$11
Double Layer Carrot Cake with Milk Chocolate-Pecan Brittle, Buttermilk Gelato, and Rum-Butter Reduction	\$11
Black Pepper Infused Panna Cotta with sweetened Mascarpone, Sea Salt roasted Pine Nuts, spiced Peaches, and reduced Port	\$10
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
Presidential 10 Year Old Tawny Port	\$11	Remy Martin XO Cognac	\$38
Meyer Family Tawny Port	\$12	Hennessy VS Cognac	\$11
Boston Bual Special Reserve Madeira	\$10	Courvoisier Cognac	\$11
D'Oliveiras Boal 1958 Madeira	\$40	Dolce Late Harvest 2009, Napa Valley	\$15
Lustau East India Solera Sherry	\$9	Inniskillin Vidal Icewine	\$14
Valdespino <i>El Candado</i> Pedro Ximenez Sherry	\$8	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
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

Carribbean Café Cappuccino with Spiced Rum and Butterscotch Schnapps	\$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