DESSERTS

\$8

Beignets

	served warm with Cinnamon Crème Anglaise and Coffee Ice Cream				ФО	
	Chocolate Fro	ench Silk Torte	AS	and Brown Butter Praline Ice Cream	\$12	
UE	JEGI			je Wiihou i	NU	
	Chèvre Cheesecake				\$10	
	topped with Pear Gelée, Pomegranate Gastrique, and Agave coated Pistachios					
	Chocolate Chip Bread Pudding served warm with Butterscotch Reduction, Dehydrated Milk Foam, Vanilla Fleur del Sel Ice Cream, and Chocolate Mousse Kisses				\$11	
	Chocolate Truffle and Graham Tart with Spiced Marshmallow Crisps, Cilantro Coulis, Almond Praline, and Vanilla Bean Chantilly Pumpkin Swiss Roll with Roasted Red Apple Coulis, Pumpkin Seed Streusel, and Frozen Sunflower infused Diplomat Dulce de Leche Panna Cotta with sweetened Mascarpone, Ganache Profiteroles, Huckleberry Dulce, and Dark Chocolate Toffee					
	Inniskillin Icewine Flight Vidal, Riesling, and Cabernet Franc PORT, SHERRY, COGNAC & DESSERT WINES				\$32	
•	e Glass			Pamy Martin VSOR Cognos		¢ 11
Quinta de la Rosa <i>Lote 601</i> Ruby Port			\$13	Remy Martin VSOP Cognac Remy Martin XO Cognac		\$11 \$38
Presidential 10 Year Old Tawny Port			\$11	Hennessy VS Cognac		\$36 \$11
Presidential 20 Year Old Tawny Port			\$16	Courvoisier Cognac		\$11
Boston Bual Special Reserve Madeira			\$10 \$40	Dolce Late Harvest 2010, Napa Va	llev	\$15
D'Oliveiras Boal 1968 Madeira			\$40 \$9	Inniskillin Vidal Icewine	,	\$14
Lustau East India Solera Sherry Valdespino El Candado Pedro Ximenez Sherry			ф9 \$8	Inniskillin Riesling Icewine		\$17
	au du Levant 20	•	\$10	Inniskillin Cabernet Franc Icewine		\$19
904 C 916 N	orheimer Dellch	int Sauternes 2008, France nen Riesling Auslese 2013 ingwards <i>Fisréha</i> 2014, No	, Germa	ny (375ml)	\$37 \$80 \$84	
903 Joseph Phelps Vineyards <i>Eisrébe</i> 2014, Napa Valley (375ml) 906 Dolce Late Harvest Wine 2009, Napa Valley (375ml)					\$87	
917 Primitivo Quiles Alicante Dessert Wine 1948, Spain (750ml) 919 Château d'Yquem 1997, France (375ml)					\$109 \$359	
	FRENCH	PRESS COFFEE		SPECIALTY COFFEES		
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. Carribean Café Cappuccino with Spiced Rum and Butterscotch Schnapps Bungalow Café Cappuccino with Grand Mariner and Tia Maria						\$9
						\$9
Se	erves One \$6 erves Two \$9			Toasted Almond Cappuccino with Kahlua and Amaretto		\$9
00	του του φυ			Irish Cream Cappuccino Cappuccino with Bailey's Irish Cream		\$9

Cappuccino with Bailey's Irish Cream