

DESSERTS

SAMPLE SEASONAL MENU –
Subject to change without notice

Beignets served warm with Cinnamon Crème Anglaise and Coffee Ice Cream	\$9
Spiced Chestnut Cake with Dark Chocolate Ganache with Whipped Custard, Bourbon Chantilly Cream, and Nutmeg Clusters	\$10
Lemon Cheesecake with Ginger Cookie Crust, Pear Coulis, White Chocolate-Pistachio Bark, and Frozen Buttermilk Crèmeux	\$10
Dark Chocolate-Hazelnut French Silk Torte with Crystallized Apricots, Chili Flake Crunch, Hazelnut Butter Ice Cream, and Plum Gastrique	\$12
Chocolate Chip Bread Pudding served warm with Butterscotch, Dehydrated Milk Foam, Vanilla Fleur del Sel Ice Cream, and Chocolate Mousse Kisses	\$11
Spiced Caramel Cake with Caramel Cream Cheese Frosting Pine Nut Brittle, Vanilla-Apple Ice Cream, Cranberry Chutney and warm Cider infused Whiskey	\$11
Dark Chocolate and Goat Cheese Tart Passion Fruit Marmalade, Crushed Amande Lace, Cayenne-Goat Cheese Truffles, and Curly Cress	\$12
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
Presidential 20 Year Old Tawny Port	\$16	Hennessy VS Cognac	\$11
Boston Bual Special Reserve Madeira	\$10	Courvoisier Cognac	\$11
D'Oliveiras Boal 1937 Madeira	\$47	Dolce Late Harvest 2010, Napa Valley	\$15
Lustau <i>Manzanilla</i> Solera Reserva Sherry	\$9	Inniskillin Vidal Icewine	\$14
Lustau <i>Moscato</i> Solera Reserva Sherry	\$9	Inniskillin Riesling Icewine	\$17
Pedro Romero <i>Manzanilla</i> Sherry	\$9	Inniskillin Cabernet Franc Icewine	\$19
Château du Levant 2008 Sauternes	\$10		

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
917 Primitivo Quiles Alicante Dessert Wine 1948, Spain (750ml)	\$109
919 Château d'Yquem 1997, 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 \$9
Cappuccino with Spiced Rum and Butterscotch Schnapps

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