

DESSERTS

Beignets served warm with Cinnamon Crème Anglaise and Coffee Ice Cream	\$9
Dark Chocolate-Hazelnut French Silk Torte with Crystallized Apricots, Chili Flake Crunch, Hazelnut Butter Ice Cream and Plum Gastrique	\$12
Honey and Goat Cheese Pot de Crème with Honeycomb Candy, Black Pepper candied Almonds and Sweet Peppadew Conserve	\$11
Peanut Butter-Chocolate Mousse Bar with torched Blackberry Marshmallow, Mint Coulis, Buttermilk Ice Cream and Brown Sugar Dust	\$11
Frozen Lemon Mille Feuille with Dehydrated Basil Foam, Sweet Rhubarb Reduction, Citrus-Pecan Praline and Marinated Oranges	\$10
Triple Layer Red Velvet Cake with Cream Cheese Frosting Feuilletine Bark, Cream Cheese Ice Cream, Pastry Cream and warm Chocolate Stout	\$10
Double Fudge Espresso Tart Jalapeño Jam, Cocoa dusted Peanut Butter Truffles and Liquid Marshmallow	\$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>Moscate</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

Caribbean 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