

DESSERTS

Beignets served warm with Cinnamon Crème Anglaise and Coffee Ice Cream	\$9
Dark Chocolate-Hazelnut French Silk Torte with Crystalized 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
Pistachio and Strawberry Swiss Roll with Strawberry Chutney, Nectar Chantilly, Cocoa Blanco Crunch and Chilled Sweet Cream	\$10
Dark Chocolate Tahini Tart Black Sesame Brittle, Saffron Caramel and House Made Banana Ice Cream	\$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
Feist 20 Year Old Tawny Port	\$16	Hennessy VS Cognac	\$11
Boston Bual Special Reserve Madeira	\$10	Courvoisier Cognac	\$11
D'Oliveiras Sercial 1937 Madeira	\$47	Dolce Late Harvest 2010, Napa Valley	\$15
D'Oliveiras Boal 1977 Madeira	\$26	Raymond Ragnaud Pineau des Charentes	\$8
Lustau <i>Manzanilla</i> Solera Reserva Sherry	\$9	J. Dumangin Ratafia Champenois	\$12
Lustau <i>East India</i> Solera Reserva Sherry	\$9	Inniskillin Vidal Icewine	\$14
Pedro Romero <i>Manzanilla</i> 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
903 Joseph Phelps Vineyards <i>Eisrêbe</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

White Mocha Cappuccino with Godiva White Chocolate and Frangelico	\$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