

# SAMPLE, SEASONAL

## MENU: SUBJECT TO CHANGE WITHOUT NOTICE

### DESSERTS

<b>Beignets</b> served warm with Cinnamon Crème Anglaise and Coffee Ice Cream	\$9
<b>Dark Chocolate-Hazelnut French Silk Torte</b> with Crystalized Apricots, Chili Flake Crunch, Hazelnut Butter Ice Cream and Plum Gastrique	\$12
<b>Blueberry-Vanilla Custard</b> with Mango Macarons, Rum Diplomat, Roasted Pine Nuts and Passion Fruit Coulis	\$11
<b>Blackberry Cheesecake</b> with Lemon Curd, Thyme infused Chantilly, Cashew Clusters, Ginger Graham and Honeycomb	\$12
<b>Peach-Almond Polenta Cake</b> served warm with Silver Honey, Orange Zest Ice Cream and Sage-Almond Praline	\$10
<b>Shattered Strawberry Pavlova</b> with Mezcal Reduction, Candied Jalapeño, Mascarpone Crèmeux and Feuilletine	\$9
<b>Dark Chocolate Tahini Tart</b> Black Sesame Brittle, Saffron Caramel and Banana Ice Cream	\$12
<b>Inniskillin Icewine Flight</b> 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	Hennessy VS Cognac	\$11
Presidential 10 Year Old Tawny Port	\$11	Courvoisier Cognac	\$11
Feist 20 Year Old Tawny Port	\$16	Château du Levant 2008 Sauternes	\$10
Boston Bual Special Reserve Madeira	\$10	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
Remy Martin VSOP Cognac	\$11	Inniskillin Riesling Icewine	\$17
Remy Martin XO Cognac	\$38	Inniskillin Cabernet Franc Icewine	\$19

#### By The Bottle

904 Château du Levant Sauternes 2008, France (375ml)	\$37
909 Fontodi Vinsanto del Chianti Classico 2004, Italy (375ml)	\$51
903 Joseph Phelps Vineyards <i>Eisrêbe</i> 2014, Napa Valley (375ml)	\$84
906 Dolce Late Harvest Wine 2009, Napa Valley (375ml)	\$87
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

<b>White Mocha</b> Cappuccino with Godiva White Chocolate and Frangelico	\$9
<b>Bungalow Café</b> Cappuccino with Grand Mariner and Tia Maria	\$9
<b>Toasted Almond</b> Cappuccino with Kahlua and Amaretto	\$9
<b>Irish Cream Cappuccino</b> Cappuccino with Bailey's Irish Cream	\$9