

<b>Beignets</b> served warm with Cinnamon Crème Anglaise and Coffee Ice Cream	\$9
<b>Dark Chocolate-Hazelnut French Silk Torte*</b> with Cranberry Lace Cookie, Hazelnut Butter Ice Cream and Blood Orange Coulis	\$12
<b>Pomegranate and Walnut Tart</b> with Passionfruit Curd, Goat Cheese Mousse, Crystalized Walnuts, and Feuilletine	\$11
<b>Carrot Cake Bundt</b> with Cream Cheese Frosting, Pear Butter, Spicy Honey-Nut Granola, and Irish Cream Ice Cream	\$10
<b>Pear and Cream Cheese Pound Cake</b> with Caramel Buttercream, Pecan Tassies, Orange Liqueur Caramel, and Crumbled Blue Cheese	\$11
<b>Pumpkin Spice Bread Pudding</b> with Cream Cheese Ice Cream, Toasted Pumpkin Seeds, Apple Chutney and Sour Cherry Gastrique	\$12
<b>Double Fudge Pistachio Bar</b> with Pistachio Truffles, Banana Macarons, Cocoa Nibs and Vanilla Chantilly	\$12
<b>Inniskillin Icewine Flight</b> Vidal, Riesling, and Cabernet Franc	\$32
<b>Taylor Fladgate 100 Years of Port Flight</b>	\$39

*\*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

PORT, SHERRY, COGNAC & DESSERT WINES

By The Glass

Taylor Fladgate 10 Year Tawny Port	\$12	Remy Martin VSOP Cognac	\$11
Taylor Fladgate 20 Year Tawny Port	\$17	Remy Martin XO Cognac	\$38
Taylor Fladgate 30 Year Tawny Port	\$21	Hennessy VS Cognac	\$11
Taylor Fladgate 40 Year Tawny Port	\$28	Courvoisier Cognac	\$11
Quinta de la Rosa Lote 601 Ruby Port	\$13	Château du Levant 2011, Sauternes	\$10
Boston Bual Special Reserve Madeira	\$10	Dolce Late Harvest 2010, Napa Valley	\$15
Lustau <i>Manzanilla</i> Solera Reserva Sherry	\$9	Raymond Ragnaud Pineau des Charentes	\$8
Lustau <i>East India</i> Solera Reserva Sherry	\$9	J. Dumangin Ratafia Champenois	\$12
Henriques & Henriques 15 Yr Verdelho Madeira	\$15	Inniskillin Vidal Icewine	\$15
Henriques & Henriques 15 Yr Sercial Madeira	\$15	Inniskillin Riesling Icewine	\$18
		Inniskillin Cabernet Franc Icewine	\$20

By The Bottle

904 Château du Levant Sauternes 2011, 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
909 Château d'Yquem Sauternes 2014, France (375ml)	\$354

FRENCH PRESS & 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 with Bailey's Irish Cream	\$9
French Press	Serves One \$6 Serves Two \$9