



**DESSERTS**

<b>Fresh Apple Doughnuts</b> – vanilla anglaise/raspberry puree	12
<b>Mango Passion fruit Mousse</b> -coconut white chocolate/meringue/mint gel/ passion fruit orange sorbet/almond/toasted coconut	13
<b>Double Chocolate Praline Tart</b> - orange gel/blood orange/hazelnut sponge toffee	13
<b>Sticky Toffee Pudding</b> - brown sugar cinnamon cream/rum toffee/orange tuile	13
<b>Hazelnut Pâte à Bombe</b> - mango fluid gel/spiced cranberry/dehydrated chocolate mousse	13
<b>House-made Ice Creams &amp; Sorbets</b>	4/scoop
<b>Jacobson’s Cheese Selection</b> - toasts/nuts/fruit	20

**COFFEES**

Coffee	\$4
Tea	\$4
Espresso	\$4
Americano	\$4
Double Espresso	\$5
Cappuccino	\$5
Café au Lait	\$5
Iced Tea	\$5

**SPECIALTY COFFEES (1.5 oz.) \$9.95**

Bailey’s Coffee
Spanish Coffee
Irish Coffee
Monte Cristo Coffee
B52 Coffee

*Specialty Coffees are served in a sugar rimmed mug  
with fresh whipped cream.*

**MORE HOT DRINKS (1.5 oz.) \$9.95**

Blueberry Tea
<i>(Amaretto, Grand Marnier, Earl Grey Tea)</i>
Peppermint Patty
<i>(Peppermint Schnapps, Crème de Cacao, Hot Chocolate)</i>
Warm Cider with Spiced Rum or Brandy

**DESSERT WINES & ICEWINE (2 Oz.)**

Southbrook Farms Framboise Red	\$7.00
Konzelmann Vidal Late Harvest	\$10.00
Pondview Vidal Icewine	\$15.00

**PORT (2 Oz.)**

Graham’s Late Bottle Vintage	\$6.00
Taylor Fladgate 10 Year	\$9.00
Taylor Fladgate 20 Year	\$15.00

**COGNACS & BRANDY (1 Oz.)**

Dujardin VSOP Brandy	\$4.25
Remy Martin VSOP	\$11.00
Hennessy VSOP	\$11.00
Janneau Armagnac	\$7.00