

DESSERTS

Fresh Apple Doughnuts – vanilla anglaise/raspberry puree	12
Flourless Chocolate Cake - white chocolate mint mousse/fleur de lait ice cream/cashews	13
Buttered Pecan Panna Cotta - pineapple lime toffee/marshmallow/brown butter custard	13
Blood Orange Tart – pistachio crumb/whipped cream/cardamom ice cream	13
Lemon-Yoghurt Cake – charred citrus mousse/rhubarb/caramelized milk ice cream	13
House-made Ice Creams & Sorbets	4/scoop
Jacobson’s Cheese Selection - toasts/nuts/fruit	20

COFFEES

Coffee	\$3
Tea	\$3
Espresso	\$3
Americano	\$3
Double Espresso	\$4
Cappuccino	\$4
Café au Lait	\$4
Hot Chocolate	\$4
Iced Coffee	\$4
Iced Tea	\$4

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