

## SAMPLE DESSERT MENU



### DESSERTS

<b>Fresh Apple Doughnuts</b> – vanilla anglaise/raspberry puree	12
<b>Passion fruit 'Cheesecake'</b> - vegan/cashews/lemon/coconut lime sorbet/oat crumb	13
<b>Chocolate Mousse Cake</b> – chocolate crumb/white chocolate & raspberry ice cream	13
<b>Cassis Panna Cotta</b> – lemon curd/crème fraiche whip/sugar cookie crumb/frozen yogurt	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	\$3
Tea	\$3
Espresso	\$3
Americano	\$4
Double Espresso	\$4
Cappuccino	\$4
Café au Lait	\$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
(Amaretto, Grand Marnier, Earl Grey Tea)
Peppermint Patty
(Peppermint Schnapps, Crème de Cacao, Hot Chocolate)
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