

DESSERTS

Pumpkin Cheesecake	9
<i>Cranberry Compote, Whipped Cream, Sweet & Salted Pecans</i>	
Chocolate Hazelnut Roulade	9
<i>Vanilla Ice Cream, Chocolate Sauce, Hazelnut Praline</i>	
Cranberry & Pear Crisp	9
<i>Vanilla Almond Milk Ice Cream (VEGAN, GLUTEN FREE)</i>	
Key Lime Pie	9
<i>Crème Chantilly, Raspberry Chambord Coulis</i>	
Walnut Apple Torte	9
<i>Crème Anglaise, Caramel Sauce, Candied Walnuts, Butterscotch Ice Cream</i>	
Chocolate Mousse Cake	9
<i>Bitter Chocolate Ice Cream, Chocolate & Caramel Sauces, Chopped Heath Bar</i>	
Ginger Pomegranate Crème Brûlée	9
<i>Fresh Pomegranate</i>	
Mixed Cookie Plate	6
<i>Chocolate Chip, Coconut Macaroon, Chocolate Fleur de Sel, Walnut Blondie, Almond Frangipane, Chocolate Brownie, Almond Anise Biscotti, Chocolate Pistachio Biscotti</i>	
Ice Creams & Sorbets	9
<i>Three Scoops</i>	
<i>Ice Creams: Fior di Latte, Butterscotch, Bitter Chocolate, Pistachio, Cappuccino, Mint Stracciatella, Vanilla</i>	
<i>Sorbets: Pineapple Mint, Margarita, Lime Cilantro</i>	

Pastry Chef Alana Ford

SWEET WINE & PORT

Late Harvest Sauvignon Blanc, Echeverria 2009 <i>Curico Valley, Chile</i>	11
Sauternes, Château Roûmieu-Lacoste 2012 <i>Bordeaux, France</i>	12
Bera Moscato D'Asti <i>Piedmont, Italy</i>	10
Dow's 10yr Tawny Port <i>Douro, Portugal</i>	12

COGNAC & ARMAGNAC

Domaine du Manoir de Montreuil Sélection 3yr <i>Pays d'Auge, Normandy</i>	13
Jean-Luc Pasquet, Cœur de Grande Champagne <i>Grande Champagne, Cognac</i>	18
C. Dudognon Sélection 10yr <i>Grande Champagne, Cognac</i>	13
Delamain Pale and Dry <i>Bas Armagnac, France</i>	25