



## DESSERT

PASTRY CHEF • KIM FELETAR

Charlotte of Seasonal Fruit White Chocolate Pound Cake with Meringue & Tahitian Vanilla Mousse .....	\$10
Absolut Citrus Cheesecake Rosemary Poached Pineapple & Lemon Ginger Sorbet .....	\$10
Double Chocolate Crème Brulee With Brownie & Chocolate Crackle, Cherry Cola Sorbet.....	\$10
PB & J Parfait Peanut Butter Mousse with Dark Chocolate Ganache Raspberry Jelly Ice Cream .....	\$10
Tasting Plate A Selection of Four Confections from our Pastry Chef.....	\$8
Housemade Ice Creams & Sorbets.....	\$8
Cheeses A Selection of 4 Artisan Cheeses with Fruit Condiment.....	\$16

## DESSERT WINES

1 OZ. SERVINGS

Chateau des Charmes Late Harvest Riesling 2006 .....	\$6.95
Reif Estate Vidal Icewine 2006.....	\$11
Henry of Pelham Riesling Icewine 2007.....	\$11
Jackson Triggs Cabernet Franc Icewine 2006 .....	\$14.95

## SPECIALTY COFFEES

### Churchill Specialty Coffee

1 oz. Brandy, ½ oz. Amaretto, Coffee topped with Whipped Cream..... \$7.95

### Nutty Irishman

½ oz. Frangelico, ½ oz. Bailey's, Coffee topped with Whipped Cream..... \$7.95

### Blueberry Tea

½ oz. Grand Marnier, ½ oz. Amaretto Served with Piping Hot Tea .....

### Café Fantasia

1 oz. Cointreau, Hot Chocolate and Coffee topped with Whipped Cream .....

### Raspberry Truffle

1 oz. Chambord, Hot Chocolate and Coffee topped with Whipped Cream .....

### B-52 Coffee

½ oz. Bailey's, ½ oz. Kahlua, ½ oz. Grand Marnier .....