



## DESSERT

PASTRY CHEF • MATT PROCHOWNIK

**Roasted Granny Smith Apple Cheesecake** .....\$12  
Bourbon Pecan Caramel Sauce, Ginger Cookie Crust

**Spiced Cranberry Upside Down Cake** .....\$12  
Orange Scented Crème Anglaise

**Baked Lemon Tart** .....\$12  
Kaffir Ice Cream and Berry Coulis

**Seasonal Crème Brulee** .....\$12  
Chef's seasonal special, please ask your server for today's offering

**Chocolate Sweet Plate** .....\$12  
Chef's selection of Chocolate Desserts

**Seasonal Fruit Plate** .....\$10  
A Selection of Fruits with Decadent Chocolate Sauce

**A Selection of Housemade Ice Creams & Sorbets**.....\$10  
Ask your server for today's selection

**Cheeses**.....\$16  
A Selection of 4 Artisan Cheeses with Fruit Condiment

## DESSERT WINES

1 OZ. SERVINGS

Chateau des Charmes Late Harvest Riesling 2007 .....\$6.95

Reif Estate Vidal Icewine 2008 .....\$11

Henry of Pelham Riesling Icewine 2008.....\$11

Jackson Triggs Cabernet Franc Icewine 2007 .....\$14.95

## SPECIALTY COFFEES

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

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

**Blueberry Tea** .....\$7.95  
½ oz. Grand Marnier, ½ oz. Amaretto Served with Piping Hot Tea

**Café Fantasia** .....\$7.95  
1 oz. Cointreau, Hot Chocolate and Coffee topped with Whipped Cream

**Raspberry Truffle**.....\$8.95  
1 oz. Chambord, Hot Chocolate and Coffee topped with Whipped Cream

**B-52 Coffee**.....\$7.95  
½ oz. Bailey's, ½ oz. Kahlua, ½ oz. Grand Marnier