



DESSERT

PASTRY CHEF • MATT PROCHOWNICK

Bananas Foster Cheesecake	\$12
Madagascar Vanilla Bean Ice Cream	
Decadent Double Chocolate Layer Cake	\$12
Strawberry Preserve & Burnt Almond Ice cream	
Baked Lemon Tart	\$12
Kaffir Ice Cream and Berry Coulis	
Seasonal Crème Brûlée	\$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 House Made 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	\$7.95
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	