



— DESSERTS —

CARMELIA CREME BRULEE 13.95

caramel, milk chocolate, whipped cream, strawberry, mint

Sommelier Pairing - Espresso Martini 15.95

CINNAMON ROLL BREAD PUDDING 13.95

maple cream cheese icing, vanilla ice cream

Sommelier Pairing - Auslese Late Harvest, Kracher 20.95

FUNFETTI DONUT SUNDAE 13.95

*warm funfetti donut, caramel, blueberry compote,
vanilla ice cream, caramel sea-salt ice cream, fresh strawberries*

Sommelier Pairing - Vidal Ice Wine, Lamoreaux Landing 20.95

WARM FLOURLESS CHOCOLATE CAKE [GF] 13.95

salted caramel ice cream, caramel drizzle

Sommelier Pairing - Port, Warres Otima 10 yr 22.95

ASSORTED SORBETS & ICE CREAM 9.95

chef's selection

Sommelier Pairing - Moscato d'Asti, Vietti 12.95

Coffee | 4.95 Espresso | 4.95

Cappuccino & Latte | 6.95

Tea Forte Hot Tea | 4.95

*blueberry merlot (CF) ~ chamomile citron (CF) ~ green mango peach
jasmine green ~ english breakfast ~ white ginger pear*

ESPRESSO MARTINI 15.95

PORTS & DESSERT WINES

Port, Taylor Fladgate 20 yr	32.95
Port, Taylor Fladgate 30 yr	47.95
Port, Warres Otima 10 yr	22.95
Vidal Ice Wine, Lamoreaux Landing	20.95
Moscato d'Asti, Vietti	12.95
Sauternes, Chateau de Rieussec, FR	17.95