



Dessert Menu



<i>Floating Island*</i> - merengue, with crème anglaise, caramel and almonds	\$8.00
<i>Bread Pudding*</i> - with cranberries and citrus zest with an orange crème sauce	\$9.00
<i>Dark Chocolate Mousse*</i>	\$9.00
<i>Classic Crème Brulee</i>	\$10.00
<i>Tarte Tatin</i> apple tart upside down with caramel and crème fraiche	\$10.00
<i>Tiramisu*</i> fingerlady cookie, Kahlua, and espresso	\$9.00

* togo options

**all dessert house made

DESSERT WINE

<i>Chateau Loupiac Gaudiet</i>	\$14.00
<i>Maynard's 10yr Port</i>	\$12.00
<i>Maynard's 20yr Port</i>	\$16.00