



Dessert Menu



Floating Island (GF)- meringue, <i>with crème anglaise, caramel and almonds</i>	\$14.00
Warm Bread Pudding <i>Caramel sauce and vanilla ice cream</i>	\$14.00
Carrot Cake <i>Philadelphia carrot cream cheese emulsion</i>	\$14.00
Classic Crème Brulee (GF)	\$14.00
Homemade Tiramisu <i>Espresso lady fingers, mascarpone cream, cocoa</i> <i>*all dessert house made</i>	\$14.00

DESSERT WINE

Chateau Loupiac Gaudiet	\$14.00
Tawny 10yr Port	\$16.00
Tawny 20yr Port	\$22.00

Cordials \$15.00

<i>Calvados Pays D' Auge</i>
<i>Hardy VSOP Premier Cru De Cognac</i>
<i>Armagnac De Montal VSOP</i>
<i>Amaretto Liqueur</i>
<i>Grand Marnier Orange Liqueur</i>
<i>Eau-De-Vie Mirabelle Massenez</i> <i>(yellow plum)</i>
<i>Poire Williams Pear Eau-De-Vie Massenez</i>