



Dessert Menu



- Floating Island (GF)**- meringue, \$14.00
with crème anglaise, caramel and almonds
- Apple Beignets**- fresh local apples. \$14.00
Snow sugar, homemade apples sauce, pumpkin syrup
- Cherry Almond Tart** \$14.00
Homemade local cherry compote and vanilla ice cream
- Classic Crème Brulee (GF)** \$14.00
- Warm Chocolate Tart** \$14.00
Vanilla Ice Cream and caramel
**all dessert house made*

DESSERT WINE

- Chateau Loupiac Gaudiet* \$14.00
- Domaine La Luminaille "Grenat '22.* \$14.00
(100% syrah)
- Tawny 10yr Port* \$16.00
- Tawny 20yr Port* \$22.00

Cordials \$15.00

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