



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

Mexican Corn Cake Pudding (GF) \$14.00
Nutella chocolate sauce, whipped cream
**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