



~ SEASONAL DESSERTS ~

Caramelia Creme Brulee 13.95

caramel, milk chocolate, whipped cream, strawberry, mint

Recommended Pairing - Espresso Martini 15.95

Peanut Butter Cup [GF/V] 13.95

*peanut butter & dark chocolate layers, dark chocolate pearls,
candied peanuts, dulce de leche sauce*

Recommended Pairing: Taylor 20yr Port 32.95

Warm S'mores Brownie 13.95

toasted marshmallow, vanilla ice cream, graham cracker crumbles

Recommended Pairing: Carnes de Rieussec Sauternes 17.95

Warm Toffee Bread Pudding 13.95

vanilla ice cream & candied pecans

*Recommended Pairing: Ice Wine, Lamoreaux Landing,
Finger Lakes, NY 20.95*

Funfetti Donut Sundae 13.95

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

Recommended Pairing: Auslese Late Harvest, Kracher 20.95

Seasonal Sorbets [GF] 9.95

ask your server for flavors

Recommended Pairing: Moscato, Vietti 12.95

[GF] = GLUTEN FREE [VG] = VEGAN

Coffee | 4.95 **Espresso** | 4.95

Cappuccino & Latte | 6.95

Tea Forte Hot Tea | 4.95

blueberry merlot (decaf) ~ chamomile citron (decaf)

green mango peach ~ jasmine green

english breakfast ~ white ginger pear

Espresso Martini 15.95

Ports & Dessert Wines

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