



~ 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: Port, Warres Otima 10 yr 22.95

Warm Double Chocolate Fudge Brownie 13.95

vanilla ice cream, toasted marshmallow, chocolate sauce

Recommended Pairing: Taylor 20yr Port 32.95

Cinnamon Swirl Bread Pudding 13.95

vanilla ice cream & dulce de leche sauce

*Recommended Pairing: Ice Wine, Lamoreaux Landing,
Finger Lakes, NY 19.95*

Funfetti Donut Sundae 13.95

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

Recommended Pairing: Sauternes, Chateau de Rieussec, FR 17.95

Ice Cream or Sorbet 9.95

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