

**DESSERTS**

<b>Fresh Apple Doughnuts</b> – vanilla anglaise/raspberry puree	12
<b>Cornmeal Date Cake</b> – ginger ice cream/rumtoph caramel/fennel almond cookie	13
<b>Flourless Chocolate Cake</b> - white chocolate mint mousse/fleur de lait ice cream/cashews	13
<b>Goat's Cheese Panna Cotta</b> – plum sorbet/blueberry compote/meringue/lime sable	13
<b>Blood Orange Tart</b> – pistachio crumb/whipped cream/cardamom ice cream	13
<b>House-made Ice Creams &amp; Sorbets</b>	4/scoop
<b>Jacobson's Cheese Selection</b> - toasts/nuts/fruit	20

**COFFEES**

Coffee	\$3
Tea	\$3
Espresso	\$3
Americano	\$3
Double Espresso	\$4
Cappuccino	\$4
Café au Lait	\$4
Hot Chocolate	\$4
Iced Coffee	\$4
Iced Tea	\$4

**SPECIALTY COFFEES (1.5 oz.) \$9.95**

Bailey's Coffee
Spanish Coffee
Irish Coffee
Monte Cristo Coffee
B52 Coffee

*Specialty Coffees are served in a sugar rimmed mug with fresh whipped cream.*

**MORE HOT DRINKS (1.5 oz.) \$9.95**

Blueberry Tea
(Amaretto, Grand Marnier, Earl Grey Tea)
Peppermint Patty
(Peppermint Schnapps, Crème de Cacao, Hot Chocolate)
Warm Cider with Spiced Rum or Brandy

**DESSERT WINES & ICEWINE (2 Oz.)**

Southbrook Farms Framboise Red	\$7.00
Konzelmann Vidal Late Harvest	\$10.00
Pondview Vidal Icewine	\$15.00

**PORT (2 Oz.)**

Graham's Late Bottle Vintage	\$6.00
Taylor Fladgate 10 Year	\$9.00
Taylor Fladgate 20 Year	\$15.00

**COGNACS & BRANDY (1 Oz.)**

Dujardin VSOP Brandy	\$4.25
Remy Martin VSOP	\$11.00
Hennessy VSOP	\$11.00
Janneau Armagnac	\$7.00