



Sample Menu (items change frequently)

Desserts

Chocolate - Pecan Torte – caramel/vanilla ice cream	10
Lemon Curd – blueberry compote/candied peanuts/whipped cream	8
Fresh Apple Doughnuts – vanilla anglaise/raspberry puree	9
Warm Pumpkin & Blueberry Tart – white chocolate/walnut ice cream	9
House-made Ice Creams & Sorbets	2.75/scoop
Jacobson's Cheese Selection - toasts/nuts/fruit	16

COFFEES

Coffee	\$2.75
Tea	\$2.75
Espresso	\$2.75
Double Espresso	\$3.25
Cappuccino	\$3.95
Café au Lait	\$3.95
Hot Chocolate	\$3.95
Iced Coffee	\$3.95

SPECIALTY COFFEES (1.5 oz.) \$8.95

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.) \$8.95

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
Cave Spring Late Harvest Riesling	\$9.00
Juchepie Late Harvest Chenin Blanc	\$12.00
Fielding Estate Vidal Icewine	\$15.00
Stratus "Red" Icewine	\$15.00
Chateau des Charmes Savagnin Icewine	\$18.00

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 Grand Armagnac	\$7.00