



### *Dessert*

**Classic Mildred Pierce profiteroles**  
with Lindt milk chocolate ice cream  
drizzled with rich dark chocolate and caramel sauces

**Crème brûlée trio**  
Callebaut chocolate and orange, caramel and vanilla bean

**Pecan not so square**  
with bourbon butter sauce and whipped cream

**Banana Beignets**  
with Bailey's-chocolate swirl vanilla ice cream

**House made sorbet**  
with an orange scented tuile

**\$9.00**

### *Dessert Wines*

<b>Henry of Pelham</b> Late Harvest Vidal 2005	2 oz \$7.00/	375 ml bottle \$44
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<b>Cave Spring</b> 'Select late harvest' Cabernet 2005	2 oz \$8.50/	375 ml bottle \$54
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<b>Malivoire</b> Gewürztraminer Icewine 2004		200 ml bottle \$64
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<b>Antica Ricetta di Guilio Cocchi</b> "Barolo Chinato Cocchi"	2 oz. \$10.50	
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## *Special Coffees*

<b>Maple Mocha Cappuccino</b> Espresso, steamed milk and mocha chocolate topped with whipped cream and maple syrup	\$3.95
<b>Chocolate Almond Coffee</b> Amaretto, Dark Crème de Cacao, strong coffee, whipped cream and chocolate shavings	\$7.00
<b>Irish Coffee</b> One sugar cube, Jameson's Irish Whiskey, strong brewed coffee and whipped cream	\$7.00
<b>Monte Cristo</b> Kahlua, Grand Marnier, strong coffee and whipped cream	\$7.00
<b>Spanish Coffee</b> Dujardins Brandy, Kahlua, strong coffee and whipped cream	\$7.00
<b>Blueberry Tea</b> Grand Marnier, Amaretto and a slice of orange served with hot Orange Pekoe tea	\$7.00