

## Dessert

### Pear torte with valhrona dulcey

Chocolate ice cream, spiced salted caramel  
speculoos cookie streusel

### Pumpkin tres leches cake

Cream cheese ice cream, pepitas popcorn  
cinnamon maple anglaise

### Pecan coffee caramel cake

Banana mousse, liquid chocolate  
candied bananas

### Peanut butter & jelly cheesecake

Brioche crust, peanut butter cheesecake  
Dark currant pate fruit gelee center, peanut butter

### Strawberry shortcake

Angel food cake, strawberry gelee,  
White chocolate feuilletine crunch, vanilla bavaois  
Meringue kisses, frozen strawberry sauce

### Seasonal lemon tart

Butter cake, lemon syrup  
Fresh blueberries

### key lime pie

Creamy tart curd, meringue  
Candied ginger, mint

## Coffee, Espresso, & Tea

coffee  
decaf  
Espresso | double  
Cappuccino, latte, americano  
Vietnamese Ice Coffee

HK milk tea  
London fog  
Seasonal hot tea selection  
Chai latte

## Selection of Fromage

selection of one | selection of three  
selection of five

**Saint Angel Triple Cream, French, Cow, Soft**  
triple cream, plump, pillow-like and covered with a  
fluffy, white rind, whipped butter.

**P'tit Basque, French, Sheep, Semi Soft**  
slightly oily texture and an earthy, nutty flavor.

**Vella Jack Select Dry, Sonoma, Ca, Cow, Firm**  
sweet, nutty, pepper and cocoa.

**Rouge River Smoky Blue, OR, Cow, Firm**  
hazelnut, toasted & rich

**Idiazábal Smoked, Spain, Sheep, Hard**  
smooth and hard. dry, smokey, aromatic and  
sweet

*\*served with seasonal jams, nuts  
dried fruits & crusty breads*

## Dessert Wines

2.5 oz pours

### SAUTERNES

chateau doisy-vedrine, graves, Bordeaux, 2005

### ICEWINE

vidal inniskillin  
riesling inniskillin  
cabernet franc inniskillin

### MADIERA

sercial "charleston"  
bual "boston"  
malmsey "new york"

### PORT

ruby port, fonseca porto, bin no. 27  
twany port, taylor fladgate 10 year  
quinta porta, quinta do vonal, 2000  
vintage port, taylor fladgate, 1994