

DESSERT

Chocolate Hazelnut Pave - 12

House made Callebaut chocolate ganache pave, topped with a chocolate and hazelnut mousse. Garnished with whipped cream and Luxardo marasca cherries and syrup.

Century Mile Creme Brulee of the Moment - 13

Baked, deep, rich French custard, unique batch flavours, topped with a house blend of granulated white sugar, granulated honey, and granulated maple syrup and torched golden. Served with whipped cream, and Chef's selection of seasonal berries. Ask your server what today's flavour is.

Bread Pudding of the Month - 11

A fine selection of locally baked breads combined with a rich custard and baked golden. Served warm in a pool of house made creme anglaise. Served with whipped cream, and Chef's selection of seasonal berries. Ask your server what this month's flavour is.

Baked New York Style Cheesecake - 13

Traditional baked New York style cheesecakes served with Chef's choice fresh fruit coulis. Finished with whipped cream and a seasonal berry garnish.

SPECIALTY COFFEES

1oz - 7.25

Derby Coffee

Apricot Brandy, Amaretto, Creme de Cacao

Spanish Coffee

Brandy, Tia Maria

Chocolate Dream

Peppermint Schnapps, Hot Chocolate

Monte Cristo

Kahlua, Grand Marnier

Cafe Italiano

Kahlua, Frangelico

Digestifs

Apricot Brandy, Grand Marnier,
Jagermeister, Sambuca