

DESSERT

featuring live music every Saturday evening

CRÈME BRÛLÉE **GF**
Please ask for flavor of the day 9

20TEN BROWNIE
With salted caramel icing.....9

GINGER TOFFEE CAKE
Served with vanilla bean ice cream9

ADULT ICE CREAM **GF**
Vanilla ice cream with your choice of liqueur (Baileys, Frangelico, etc) 9

CHEESE PLATE *Per Person*
A selection of 3 cheeses with fresh fruit, bacon jam and baguette9

FLIGHT OF ICEWINE OR PORT
1 oz. each: Essencia, Kittling Ridge, Lakeview Vidal, Inniskillin Vidal 18
1 oz. each: Taylor 10, Croft, Taylor Fladgate LBV, Taylor 20 18

Dessert Wines (2oz)

	<i>Glass</i>	<i>Bottle</i>
Quady Essencia	\$10	\$40
Kittling Ridge Ice Wine and Brandy	\$10	\$40
Lakeview Cellars Vidal Ice Wine VQA	\$15	\$44
Inniskillin Vidal Pearl Ice Wine VQA	\$17	\$77

After Dinner Hot Drinks

FRENCH CONNECTION CAFÉ – Cognac, Amaretto and Coffee8.50
CAFÉ THEATRE – Irish Cream, White Crème de Cacao and Coffee8.50
NUTTY IRISH – Baileys, Frangelico and Coffee8.50
MONTE CRISTO – Grand Marnier, Kahlua and Coffee8.50
AFTER EIGHT – Kahlua, Baileys, Crème de Menthe and Hot Chocolate8.50
BLUEBERRY TEA - Grand Marnier, Amaretto and Tea8.50
20Ten Tea – Dark Rum, Steeped Tea and Cinnamon Stick8.50
SNOW CAP – Vanilla Vodka, Frangelico and Coffee8.50
RASPBERRY TRUFFLE – Kahlua, Chambord and Coffee8.50

Cognacs

Hennessy V.S. 9
Courvoisier 9
Remy Martin V.S.O.P 9
Remy Martin X.O. 15
Hennessy X.O. 15

Ports & Sherry (2oz)

Harvey Bristol Cream 9
Taylor 10 Year Old 12
Taylor Croft 12
Taylor Fladgate LBV 10
Taylor 20 Year Old 16

GF *gluten free*

FREE VALET PARKING

CHEF: Melissa Eberle
 CHEF: Sarah Lembke