

## dessert

\$9

vanilla crème brulée with fresh berries and housemade cookies

chocolate caramel teardrop with chocolate ganache, caramel ice cream

vanilla bean cheesecake with pecan sandies and wild strawberry coulis

lemon icebox pie with toasted meringue, blueberry compote and housemade graham crackers

caramelized banana split with candied almonds, homemade toffee, chocolate rum sauce

pistachio french macaroon sandwich with pistachio cream and chocolate syrup

individual sticky toffee pudding with malted milk anglaise, cocoa nib nougatine

house-made assorted cookies

pastry chef jason lebeau

serving the finest espresso,  
cappuccino and brewed coffee by 

regular or decaffeinated coffee \$3.00  
espresso \$3.50  
café macchiato \$4.00  
cappuccino \$4.00