



# DESSERT MENU

## BEVERAGE SPECIALS

### **Witch's Brew**

Cappuccino with Kahlua and Amaretto topped with a dash of cinnamon...7.50

### **Roasty Toasty Cappuccino**

Cappuccino with Vanilla Vodka, a splash of Kahlua, Baileys and Amaretto with a dash of cinnamon on top...7.50

### **Spike my Chai**

With your choice of one of the following:  
Brandy, Amaretto DiSaranno, Kahlua, Baileys or Frangelico...6.50

### **Parisian Coffee**

Our fresh brewed coffee with Grand Marnier and Brandy; topped with whipped cream...6.50

### **Coffees**

(Both caffeinated and decaf)

**Coffee**...2.25

**Cappuccino**...4.25

**Espresso**...3.75

### **Teas**

(with caffeine)

### **Cambodian**

Sweetened Keemun and Yunnan black teas, citrus, saffron, cardamom, cinnamon and milk...3.95

### **Chai**

Sweetened black tea with ginger, vanilla and milk...3.95

## SINGLE MALT SCOTCH

## DESSERTS

### **Marjolaine**

A Parisian classic; almond dacquoise layered with coffee praline butter cream, chocolate chiffon cake and Chantilly cream topped with ganache; served with coffee crème Anglaise -8.00

### **Crêpe au Calvados aux Pommes**

Calvados-flavored crêpe filled with caramelized cinnamon apples, garnished with vanilla bean ice cream and crème Anglaise - 8.00

### **Le Péché au Chocolat**

A rich creamy white and semi-sweet chocolate truffle cake with raspberry sauce, crème Anglaise and whipped cream - 8.00

### **Saveur Douce d'Asie**

A delicate crème caramel flavored with Asian pandan leaf; garnished a black & white sesame Florentine cookie - 8.00

### **Mousse aux Fruits de Passion**

Refreshingly tart and sweet passion fruit mousse served in an almond lace cup; garnished with fresh pineapple crushed in dark rum, sugar and lemon juice – 8.00

### **Crème Glacée et Sorbet**

Raspberry Sorbet, Vanilla and Ginger Ice Cream – 7.00

**Glenfiddich** (15 year) - 15.95

**Glenlivet** (12 year) - 11.25

**Talisker** (10 year) - 11.95

**Macallan** (12 year) - 14.95

**Cragganmore** (12 year) - 10.95

**Balvenie** (15 year) - 14.50

**Lagavulin** (16 year) - 13.95

**Laphroaig** (10 year) - 10.95

**Auchentoshan** (10 year) - 8.50

**Oban** (14 year) - 11.95

## COGNAC, BRANDY & PORT

**Courvoiser VSOP** - 12.75

**Remy Martin VSOP** - 12.75

**Hennessey VS** - 8.95

**Taylor Fladgate Porto** - 7.50

A great tawny; light spice, raisins, a touch of oak and cinnamon

**Graham's Six Grapes** - 6.95

Unfiltered reserve

## DESSERT WINE

**2004 Orange Muscat Quady "Essensia"** - 5.50

(Pairs well with Le Péché & Marjolaine)

**2007 Santa Julia Tardio** - 8.50

Pear, apricot and citrus aromas. Fruit and honey flavors (Pairs well with Mousse aux Fruits de Passion)

**2005 Les Saraments Blanc** - 5.95

Château d'Aydie, Gascony, France