

Sweet Endings

<i>Tiramisu Torte</i>	<i>\$7</i>	<i>Lemon napoleon</i>	<i>\$7</i>
<i>Very traditional served with brandy soaked lady fingers chocolate shavings</i>		<i>Layers of crisp phyllo, lemon curd and cream fresh berry coulis</i>	
<i>Cheesecake</i>	<i>\$6</i>	<i>Chocolate brownie Turtle torte</i>	<i>\$6</i>
<i>Cinnamon sugar & biscotti cheesecake with biscotti and spun sugar</i>		<i>Generous layer of chocolate brownie torte with with caramel, pecans, and turtles</i>	
<i>Crème Brulée</i>	<i>\$6</i>	<i>Chocolate Truffle plate</i>	<i>\$7</i>
<i>Caramelized pear, creamy texture, burnt sugar crust garnished with spun sugar</i>		<i>Hand made Grand Marnier truffles, hazelnut chocolate and chocolate ice cream</i>	
<i>White chocolate pistachio torte</i>	<i>\$7</i>	<i>Black out cake</i>	<i>\$6</i>
<i>Chocolate Genoese with white chocolate, mousse with caramelized pistachio nuts</i>		<i>A rich chocolate cake drizzled with coffee liqueur and garnished with white chocolate ganache</i>	
<i>Jost Vidal ice wine</i>	<i>\$8</i>	<i>Taylor Flagate port</i>	<i>\$7</i>
<i>Irish coffee</i>	<i>\$7</i>	<i>Spanish Coffee</i>	<i>\$7</i>
<i>Monte Cristo</i>	<i>\$7</i>	<i>B-52 Coffee</i>	<i>\$7</i>