



Dessert Menu

All Desserts are \$5.95

Warm Rustic Apple Galette

A Warm Flaky Puff Pastry
Served with Maple Ice Cream

Key Lime & Caramel Cheese Cake

Served with Mango Coulis

Vermont Maple & Baileys Crème Brule

Served with Vanilla-Hazel Nut Short Bread Cookies

Drunken Raisin & Pecan Tart

With Caramel Sauce and Cinnamon Ice Cream

"Campfire" S'more & Co.

Marshmallow Mousse Sandwiched between
a Chocolate & Graham Cracker Crust

Triple Chocolate Dome

Chocolate Core sits a top a Chocolate Cake then
Coated in a Chocolate Shell

Wild berry Charlotte

Lady fingers filled with a berry Mousse
Topped wild berry mix

Organic Ice Cream Selection

From Strafford Farm
Seasonal Selection



Dessert Wines

Kiona "Late Harvest" Riesling

750ml Bottle \$22.00 Glass \$4.00

Peter Lehmann Semillon Sauterne

375 ml Bottle \$22.00

Covey Run Semillon Ice Wine

375ml Bottle \$30.00