



## ~FINAL INDULGENCE~

**N. Y. Style Cheesecake**  
Strawberry Sauce,  
Fresh Whipped Cream  
Raspberry Coulis & Fresh Fruit  
7

**Matt's Apple Pie**  
Warm Apple,  
Caramel Sauce &  
Vanilla Bean Ice Cream  
8

**Chocolate Coach Torte**  
Layers of Cashew Caramel,  
Chocolate Caramel Ganache,  
Milk Chocolate Mousse Wrapped in Chocolate  
12

**Roasted Bartlett Pear**  
Bartlett Pear Roasted  
With Citrus, Cinnamon Essence,  
Orange Honey Sorbet & Granola  
7.5

**Sorbet Tasting**  
Fresh House Made Sorbets  
Changes Daily  
7

**Crème Brûlée**  
Classic French Custard,  
Burnt Sugar Crust  
7

**Warm Chocolate Pudding Cake  
& Malted Ice Milk**  
A Warm, Light Chocolate Cake  
With a Soft, Goopy Center  
Cooled with Malted Ice Milk  
9

## ~DESSERT WINE~

**By the glass**

**(3 ounce pour)**

2006 Château Belingard Monbazillac (France) 7

Château d'Orignac Pineau des Charentes (France) 8

Buller Fine Muscat, Victoria (Australia) 9

2004 Black Star Farms Riesling Ice Wine "A Capella", Old Mission (Michigan) 30

## **PORT & SHERRY**

**(3 ounce pour)**

Lustau Old East India Sherry (Spain) 6

St Julian Solera Cream Sherry (Michigan) 6

Fonseca "Bin 27" Ruby Port (Portugal) 6

Grahams 20 Year Tawny Port (Portugal) 15