



Dessert Menu
Live is to short
Start with Dessert

Emily's Apple and Spice Bunt Cake \$3.95
Dusted with Confectioners Sugar

Rich Maple and Pecan Tart \$6.25
Accompanied by a Vanilla Ice Cream

Home made Crème Bruleé \$6.25
Glazed with Organic Cane Sugar, Home made Cookie

Rich White and Dark Chocolate Truffle Torte \$6.25
Served with a smooth Caramel Sauce

Rich Cherry Cheese Cake \$6.25
Accompanied by a home made Vanilla Custard
and Chocolate Sauce

Baked Niagara Harvest Pear \$5.95
Wrapped in a Buttery Puff Pastry, served with a warm
Sauce Anglaise, Vanilla Ice Cream

After Dinner Drinks
Fair Trade Coffee, Decaf, Tea, Cappuccino, Espresso
Baileys Coffee, B52 Coffee, Spanish Coffee, Brandy, Liquors, Scotch

Dessert Special
Fair trade Coffee or Tea and any Dessert \$6.95 per Person
Served Tuesday – Sunday from 2:00 – 5:00pm



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