

🌀 Dessert Menu 🌀

The Vintage Train Car

Cinnamon pastry cream between house made puff pastry rolled in brown sugar and cinnamon then drenched in homemade Carmel sauce

\$7.50

Chef Byron recommends pairing a glass of Graham's 10 year old Tawny to complete the experience

Warm Chocolate Cupcake

Warm center dark chocolate fudge cupcake topped with mint whip cream and served with peppermint ice cream

\$7.50

We recommend to pair this with a Cockburn Fine Ruby Port

White Chocolate Mousse and Blackberries

Rich White chocolate mousse paired with Blackberries

\$6.95

ROOT BEER FLOAT CAKE

Layers of Root Beer Cake between a rich vanilla cream topped with charred Marshmallows

\$6.95

Peanut Butter Crème Brulee

Velvety smooth peanut butter crème brulee with a caramelized crust and served with

\$7.50

To enhance the experience try a sniffer of Godiva Milk Chocolate Liquor

Apple Blossom

Rich pastry filled with granny smith apples, walnuts and caramel sauce served Vanilla Bean Ice Cream

\$6.95

To enhance the experience try a pony glass of Frangelico

Myer Lemon Tart

Velvet smooth lemon custard in a homemade crumb crust

\$6.95

For a "WOW" experience we recommend pairing this with glass of chilled Lemoncello

Ice Cream and Sorbets

Choose from: Hazelnut, Chocolate, Peppermint or Vanilla Raspberry or Mango Sorbet.