



## *Desserts*

### **BANANAS FOSTER CHEESECAKE**

Caramelized bananas, gingersnap crust and pineapple sauce \$8

◆ Paired with Candia Vineyards “Ice Storm” add \$8

### **CHOPHOUSE CARROT CAKE**

Pineapple confit, vanilla ice cream, spiced walnuts and coconut sauce **Serves two** \$10

◆ Paired with 2006 Inniskillin Vidal Ice Wine add \$12

### **“THE WHITEY” ICEBOX CAKE**

Raspberry coulis and chocolate ice cream \$9

◆ Paired with Sandeman 20 yr Tawny add \$12

### **CHOCOLATE MOLTEN CAKE**

Melting chocolate cake with peppermint fudge ice cream, chocolate sauce and vanilla bean crème anglaise \$8

◆ Paired with Bulleit Kentucky Bourbon add \$8

### \* **VANILLA BEAN CRÈME BRÛLÉE**

Tropical fruit compote and palmiers \$7

◆ Paired with Sandeman 20 yr Tawny add \$12

### **“THE HOWIE”**

Nine layer chocolate cake, caramel ice cream and caramel sauce (gluten free) \$8

◆ Paired with Presidential 20-Year Tawny Port add \$8

### **DESSERT COLLECTION**

A sampling of favorites from above

**Serves two-three** \$15

\* Prepared with Pete and Gerry’s organic eggs

Proudly serving Walpole Creamery All Natural Ice Cream

Amanda MacKinnon – Pastry Chef