



Desserts

Local Artisan & Imported Cheese Board

<i>1 selection</i>	<i>\$4.01</i>	<i>5 selections</i>	<i>\$19.91</i>
<i>3 selections</i>	<i>\$13.91</i>	<i>7 selections</i>	<i>\$29.91</i>

All cheese selections accompanied by crackers & paired preserves

- *Warm Flourless Chocolate Fudge cake* *\$6.61*
Bing cherry, Madagascar vanilla ice cream
- *Yin & Yang Crème Brûlé* *\$5.91*
Vanilla Bean in perfect harmony with Dark chocolate
- *New York Style Cheesecake* *\$4.91*
Chocolate/cherry/Local fruit
- *Nic's chilled chocolate soup* *\$4.91*
"Absolute Chocolate Decadence in a bowl"
Recipe on page #166 of Olaf's Kitchen
- *Selection of Ice Cream and Sorbet* *\$3.91*
- *"One of everything"* *\$10.91*
A sample of the menu: crème Brûlée, fudge cake brownie,
Chocolate soup shooter, cheesecake

Dessert Wine

<i>Rhona Muscadel, Graham Beck, South Africa (1.5 oz)</i>	<i>\$6.94</i>
<i>Select Late Harvest Cabernet Franc, Stoney Ridge (1.5 oz)</i>	<i>\$9.91</i>
<i>Riesling Ice Wine, Cave Spring, Niagara (13 oz)</i>	<i>\$99.00</i>