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## DESSERT

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### Chocolate Crunch Cake | \$8

Chocolate marquise mousse and toffee bits with a rich chocolate cake base, glazed in chocolate and garnished with berry compote, whipped cream and a caramel glass shard.

### Maple Crème Brûlée | \$9

The classic French custard with local maple syrup, caramelized sugar top with Grand Marnier flambéed berries

### Swedish Creme | \$5

Our original made with vanilla and almond flavors, topped with lingonberry sauce and whipped cream.

### Lingonberry Crustata | \$7

Rustic free form tart with lingonberry and apple filling in a flakey pastry crust

### Hot Peach Crumble | \$6.50

Peaches, cranberries and crystallized ginger. Baked in a cast iron skillet with buttery crunchy streusel topping.

### Blueberry Pie | \$6

In a traditional double crust

*Add a scoop of vanilla ice cream for \$1.*

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## AFTER DINNER DELIGHTS

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### Spiced Cocoa Java | \$9

Godiva chocolate liqueur, Rum Chata and coffee topped with whipped cream and chocolate powder.

### Chocolate Martini | \$10

Vanilla Stoli vodka and Godiva chocolate liqueur. Shaken and served up in a chocolate rimmed martini glass.

### Traditional Irish Coffee | \$6

Jameson Irish whiskey, sugar and coffee with whipped cream.

## Cognac & Cordials

Hennessy VS | \$7

Remy Martin VSOP | \$8.25

Frangelico | \$6.75

B & B | \$7

Grand Marnier | \$7

Drambuie | \$7.50

## Ports

Warre's Late Bottled Vintage 2003 (Portugal) | \$7.50 per glass

North Shore Winery Winter Spirit (Lutsen, MN) | \$8 per glass

Quinta De La Rosa Tawny (Portugal) | \$9.50 per glass

Warre's Otima 20-year Tawny (Portugal) | \$14.50 per glass