



~FINAL INDULGENCE~

N. Y. Style Cheesecake
Strawberry Sauce,
Fresh Whipped Cream
Raspberry Coulis & Fresh Fruit
7

Coach Apple Tart
Warm Apple,
Caramel Sauce &
Vanilla Bean Ice Cream
9

Chocolate Coach Torte
Layers of Cashew Caramel,
Chocolate Caramel Ganache,
Milk Chocolate Mousse Wrapped in Chocolate
12

Roasted Bartlett Pear
Bartlett Pear Roasted
With Citrus, Cinnamon Essence,
Orange Honey Sorbet & Granola
7.5

Sorbet Tasting
Fresh House Made Sorbets
Changes Daily
7

Crème Brûlée
Classic French Custard,
Burnt Sugar Crust
7

Warm Chocolate Pudding Cake & Malted Ice Milk

A Warm, Light Chocolate Cake
With a Soft, Goopy Center
Cooled with Malted Ice Milk
9

~DESSERT WINE~

By the glass (3 ounce pour)

2003 Sichel Sauternes (France) 12
2006 Château Belingard Monbazillac (France) 7
Château d'Orignac Pineau des Charentes (France) 8
Buller Fine Muscat, Victoria (Australia) 9
2004 Black Star Farms Riesling Ice Wine "A Capella", Old Mission (Michigan) 30

PORT & SHERRY (3 ounce pour)

Lustau Old East India Sherry (Spain) 6
1927 Alvear Pedro Ximénez "Solera" (Spain) 15
St Julian Solera Cream Sherry (Michigan) 6
Niepoort Ruby Port (Portugal) 6
Grahams 20 Year Tawny Port (Portugal) 15