

DESSERT

KEY LIME PIE 6

graham cracker crust, whipped cream

THE PALMS BREAD PUDDING 10

banana, dark chocolate, cranberries, vanilla bean gelato, salted caramel

Gf VANILLA BEAN PANNA COTTA 10

house-made strawberry coulis, fresh seasonal berries

HULA PIE 9

cookies and cream ice cream, coffee ice cream, oreo cookie crust, whipped cream, sugared almonds, chocolate drizzle

— **AFTER DINNER DRINKS \$11** —

CAFÉ BAILEY'S

bailey's irish cream, coffee, whipped cream

MEXICAN COFFEE

tequila, kahlua, coffee, whipped cream

CAFÉ SAMBUCA

sambuca, double shot espresso

KAHLUA COFFEE

kahlua, coffee, whipped cream

— **LATE HARVEST WINES 3OZ** —

CHÂTEAU GRAND JAUGA 10 **BARTON & GUESTIER** 12

sauternes, france 2015

sauternes, france 2015

CHÂTEAU FILHOT 14

sauternes, france 2013

INNISKILLIN VIDAL 22

ice wine, niagara 2016

INNISKILLIN CABERNET FRANC 30

ice wine, niagara 2015

CAKE CUTTING FEE \$2.50 PER PERSON

18 SEPTEMBER 2019