

# Winds Desserts

## 5-Layer Chocolate Cake

Chocolate and more chocolate! A decadently rich confection with alternating layers of cake and frosting, specially made to satisfy your craving for chocolate. ~8

## Apple Money Bags

Fresh apple slices sautéed in melted butter and tossed with spiced caramel sauce, wrapped in filo pastry, baked, then topped with more warm caramel sauce. ~8

## "Grand" Cheesecake

A GRAND sized portion of New York style cheesecake in three varieties to choose from: Turtle - with chocolate, caramel, toasted pecans  
Berry - topped with a compote of fresh berries  
or Classic Vanilla. ~8

## Chocolate Peanut Butter Pie

Creamy peanut butter filling layered on a peanut/chocolate crust topped with a dollop of home-made whipped cream and shavings of rich chocolate. ~6

## Crème Brûlée

Our rich vanilla custard topped with a crisp shell of caramelized sugar. ~6

## Chocolate Lava Cake

An individual sized portion of chocolate cake so rich you might think it is fudge. Served warm ala mode with berry sauce. ~7



# Final Touches

Whether enjoying a dessert or not, we have the perfect way to finish your meal. Try one of our dessert wines, cordials or classic coffees.

<i>Dessert Wines</i>		By the Glass	By the Bottle
PT 01	Osbourne Tawny Port	~5.00	~35
PT 02	Osbourne Ruby Port	~5.50	~40
PT 06	Porto Cruz Port	~11.25	~86
D 07	Chocovine Chocolate Wine	~7.75	~33
D 01	Campbells Tokay	~	~22

## *Champagnes*

G 54	Kenwood Yulupa Brut	~7.25	~29
S 03	Toad Hollow Amplexus Crémant Brut	~11.00	~50
S 04	Roeder Estates Brut Rose	~11.75	~53
S 01	Chandon Brut	~	~51
S 06	Dom Perignon Brut	~	~220

## *Cordials*

B&B	Galliano
Bailey's Irish Cream	Godiva
Chambord	Grand Marnier
Cointreau	Irish Mist
Disaronno Amaretto	Kahlúa
Drambuie	Midori
Frangelico	Southern Comfort

## *Coffees*

*Espresso* ~2

*Cappuccino* ~3

*Latte* ~3

*Café Mocha* ~3.50

*Syrup Flavors:*

Caramel, Chocolate Mint, Hazelnut,  
Irish Cream, Macadamia Nut, Raspberry, Vanilla

