

Desserts

Ⓜ **Baklava Anaple** \$11
*crisp brown sugar phyllo,
orange blossom mousse,
pistachio praline & our
housemade pistachio ice cream*

Baklava \$9
*layers of phyllo pastry,
walnuts, almonds, honey,
lemon and cinnamon*

**Chocolate &
Peanut Butter Terrine** \$9
*chocolate pâté atop a
creamy peanut butter fudge,
garnished with whipped
cream and ground cashew
praline*
mini terrine \$5

New York Cheesecake \$9
*indulgent, creamy & rich
- served with saskatoons,
strawberries or sour cherries*

**Bourbon Chocolate
Cake** \$9
*rich belgian chocolate,
bourbon & almonds -
garnished with sour cherries &
a white chocolate mousse*
mini bourbon cake \$5

Oreo Cheesecake \$9
*slow baked cheesecake
with oreo crumbs, belgian
chocolate & chocolate mousse*

Crème Brûlée \$9
*baked custard, chilled &
brûléed with caramelized
sugar - served with fresh
berries & whipped cream*
mini crème brûlée \$5

Manos

*Our desserts are
all made in-house*

Our chefs are always imagining new and exciting creations, ask your server about our feature dessert