



June, 2009

Desserts~

Opera Torte, espresso butter crème, bittersweet chocolate ganache, coffee soaked joconde	10
Lemon Curd Tartlet, bittersweet chocolate sauce, whipped cream	9
Leelanau Maple Sundae, house made maple syrup and maple candy, vanilla ice cream	9
Dark Chocolate Hazelnut Flourless Cake, hazelnut brittle, vanilla ala mode	7
Key Lime White Chocolate Terrine, wild berry sorbet, raspberry sauce	7
Vanilla Bean Crème Brulee, caramelized custard using fresh local eggs	8
Milk Chocolate Orange Ice Cream, shortbread cookie, malted milk chocolate sauce	8
Wild berry Sorbet with Sicilian lemon Balsamic drizzle and banana sorbet with fig Balsamic	8
Profiteroles, vanilla ice cream with three sauces, caramel, dark chocolate and raspberry	9

Fromage Plate 15

Cambozola – German, Cow’s Milk Triple Cream, Soft Ripened
Pear-Apple Stilton - England, Cow’s Milk, Aged
Chaumes – France, Cow’s Milk, Soft Ripened

~ Proudly Serving, Barry Callebaut Belgian Chocolate ~

French Roast Coffee by Leelanau Roasting Company & Illy Espresso

Great Lakes Tea & Spice ~ Maritime Mist ~ Freshwater Pearls Green ~ Persian Peach White ~
Honey Sweet Oolong ~ Aurora Borealis ~ Green Rooibos Sunsplash ~