



Niagara Peaches **\$9**
*Basil Cheesecake with Roasted Peach, Peach Turnover,
 Stewed Peaches and Oat Crackling*

Chocolate **\$9**
White Chocolate Crème Brulee, Milk Chocolate Praline, Dark Chocolate Crepes

Niagara Strawberries **\$9**
Vanilla Blinis, Espresso Mousse and Dark Chocolate Strawberry Pate

Tapioca Fritters **\$9**
*Breaded and Fried Tapioca Fritters, Strawberry Swiss Roll
 Tequila Lime Sabayon, Vanilla Butter Cream*

Chef's Selection of Farmhouse Cheeses **\$14**
An Assortment of 3 Cheeses, Seasonal Fruit Compote

Specialty Coffee **\$9**

Zees' Special
Frangelico and Banana Liqueur

B52
Kahlua, Bailey's and Grand Marnier

Monte Cristo
Kahlua and Grand Marnier

Blueberry Tea
Amaretto, Grand Marnier and Tea

Irish
Irish Whiskey and Irish Mist

Spanish
Kahlua and Brandy

Cognacs & (1oz)
Remy Martin VSOP **\$15**
Remy Martin XO **\$30**
Courvoisier VSOP **\$15**

Ports and Sherries (2oz)
Taylor Fladgate 10yr **\$10**
Taylor Fladgate 20yr **\$23**
Harvey's Bristol Cream **\$ 8**
Sandemans **\$ 8**

Niagara VQA Icewines	1oz glass	Bottle
<i>Chateau des Charmes Vidal</i>	\$12	\$120 (375ml)
<i>Peller Estates Cabernet Franc</i>	\$17	\$102 (200ml)
<i>Hernder Syrah</i>	\$12	\$108 (275ml)
<i>Coyote's Run Riesling</i>	\$15	\$ 98 (375ml)
<i>Daniel Lenko SLH Vidal</i>	\$10	\$ 55 (275ml)
"Choose to sample 3 Icewines"	\$30	