

O-BAR DESSERTS

Warm Winter Apple Crisp **8**
 We Bake Spiced Braeburn Apples and a Toasted Walnut Streusel, Add some Vermont White Cheddar Ice Cream and Apple Chips.

Luxurious Peanut Butter Chocolate Truffle Cake **8**
 Rich and Delicious...Served With Malted Vanilla Ice Cream, Chocolate Sauce, Bruléed Bananas and Candied Peanuts.

Vanilla-Mocha Cheesecake -- Schmikel's Favorite!! **8**
 A Homemade Chocolate Graham Cracker Crust lay beneath a Light and Fluffy Cheesecake and Covered With Espresso Syrup and Chocolate Sauce.
 Served With an Intensely Deep Chocolate Sorbet and Orange Supremes.

Bourbon Pecan Bread Pudding **8**
 Like Mardi Gras in Your Mouth. Dense and Flavorful Bread Pudding Served With Coffee Toffee Ice Cream, Caramel Sauce and Candied Pecans.

Tropical Parfait **8**
 Pineapple Sorbet, Coconut Cream, Pineapple-Rum Compote, Passion Fruit Caramel, Macadamia Crunch and Pomegranate Seeds Will Whisk You Away to a Sweet Island Retreat.

Continental Fruit and Cheese Plate **12**
 For a Completely Civilized Dessert, We Combine an Assortment of Ripe Seasonal Fruits, Served With Artisinal Brie Cheese, Grilled Baguette and Cranberry Fig Sorbet.

Thomas' Decadent "O" Cookie **12**
 A Freshly Baked Giant Chocolate Chip Cookie, Served in an Iron Skillet and Topped With Three Scoops of Vanilla Ice Cream Covered in Chocolate and Caramel Sauces

Daily Selection of Homemade Ice Creams and Sorbets

- Two Scoops Served with Homemade Biscotti. **5**
- Ice Cream Sampler is Five Scoops Served With Chocolate Sauce **7**

Pastry Chef:

Meadow Lyn Ramsey

Dessert Wines and Liqueurs:

Cockburn's Fine Ruby Porto, Portugal	6
Old Codger Tawny Port	8
Fonseca Bin 27 10 Year Aged Tawny Port, Portugal, NV	10
Taylor-Fladgate 10 Year Old Tawny Port, Portugal	12
Duck Pond Ice Wine, Semillon, Columbia Valley, 2005	15