

the last points

if you like Pina Coladas.. and getting caught in the rain10.

coconut panna cotta, Cruzan rum cake, braised pineapple gelato, caramelized mango purée
fresh pineapple and toasted rum cake crumbs.

you can catch more flies with honey than with vinegar10.

chocolate raspberry truffle wrapped in burnt honey mousse, raspberry coulis, honeycomb,
raspberry meringues, honey tuile.

never succumb to the temptation of bitterness10.

bar of lemon custard, with lemon curd and white chocolate crunch, lemon gelato.

chocolate comes from a plant- so its salad!10.

chocolate silk pâté on a gluten free brownie topped with chocolate chantilly cream and white
chocolate and orange ice cream.

in other words, a brawl on the baseball field10.

rhubarb bakewell tart with roasted rhubarb, crème pâtissière a la vanille, pistachio gelato
sour cream sauce and rhubarb jam.

les crème glacée et sorbets8.

trio of our handmade ice creams or sorbets or both!

fromage12/18.

cheese for one or for two

nibble or bite3.

just a little sweetness with your coffee

gio java	3.	grappa	12.
tea	3.	alexander cru prosecco and moscato, <i>Italy</i>	
cappuccino	4.	sauternes	12.
espresso	2.5	Château Romer du Hayot, grand cru, <i>France</i>	
latte	4.	ice wine	10.
gio cappuccino	4.	jost, vidal, <i>Nova Scotia</i> 50 ml.	
with maple syrup		taylor’s fladgate	
gio joe	10.	late bottle vintage	8.
brandy, kahlúa and amaretto liqueurs.		10 yr. old tawny	8.
chocolate coffee	10.	warre’s	
kahlúa, bailey’s, crème de cacao, grand marnier and chocolate.		10 yr. old tawny Otima special reserve	12. 8.
steamed alexander	10.	quinta del rosa, port-500ml	50.
brandy, crème de cacao, steamed milk		rémy martin V.S.O.P.	8.
café picante	10.	courvoiser V.S.	9.25
tequila, kahlúa, bailey’s, mole and hot chocolate		courvoiser X.O.	25.
		rémy martin X.O.	27.
		paradis hennessey	48.
		louisXIII rémy martin	200.