



Desserts

Chocolate Mousse

Raspberry coulis

\$7

New Orleans Bread Pudding

Bananas, rum raisins, pecans, bourbon sauce

\$7

Homers Homemade Sorbet

Seasonal selections

\$7

Chocolate Liegeois

Chocolate ice cream and sauce, almonds and whip cream

\$7

Warm Apple Tart

Vanilla ice cream and caramel sauce

\$8

Crème Brûlée

Madagascar vanilla, raspberry coulis

\$8

Pumpkin Donuts

Cinnamon sugar and maple dipping sauce

\$8

Fresh Berry Napoleon

Grand Marnier cream, mango coulis

\$8

Profiteroles

Vanilla ice cream and chocolate sauce

\$8

Soufflé Du Jour

Chef's Selection...Please allow 30-40 minutes

\$10

Daily Cheese Tasting

Fines t mid west and imported cheese

Fresh fruit, toasted crostinis

\$14