

From the "Patisserie"

Skylon's Baked Praline Cheesecake <i>Whipping Cream and Candied Pecans</i>	\$ 11
Freshly Baked Vanilla Cheesecake <i>with Strawberry Sauce</i>	11
Warm Home Baked Pecan Pie <i>Topped with Vanilla Ice Cream</i>	11
Chocolate Amaretto Torte <i>Garnished with Toasted Almonds</i>	11
Skylon's Famous Crème Brûlée <i>Caramelized to order</i>	11
Apple Pie "A la Mode" <i>Baked Individually</i>	11
Caramel and Ice Cream <i>Choice of Ice Creams</i>	9

Coffee & Tea

Freshly Brewed Colombian, Regular or Decaffeinated	\$ 3
Cappuccino	5
Espresso	4
Orange Pekoe Tea, Decaffeinated Tea, Green Tea, Earl Grey Tea or Chamomile Tea	3

Specialty Coffees

(Served with Hot Coffee and Whipped Cream)

Navan <i>Navan Liqueur (a fusion of Cognac with Vanilla)</i>	\$ 10
Benedictine <i>Benedictine Liqueur and Brandy</i>	10
Jamaican <i>Myer's Rum</i>	10
Irish <i>Old Bushmills</i>	10
Cafe Marnier <i>Grand Marnier</i>	10
Italian <i>Amaretto, Brandy and Galliano</i>	10
Spanish <i>Kahlua and Brandy</i>	10
Romano <i>Espresso with Sambuca</i>	10
Dante <i>Espresso with Amaretto</i>	10

Dessert Wine

Vidal Ice Wine V.Q.A. <i>Chateau des Charmes</i>	\$ 13
Vidal Select Late Harvest V.Q.A. <i>Vineland Estates</i>	10

Cognacs

Courvoisier V.S.O.P.	\$ 10
Remy Martin V.S.O.P.	20
Courvoisier X.O.	20