

DOWNLOAD THE DESSERT MENU

Crème Brûlée

Chocolate Molten Soufflé

Vanilla Yuzu Panna Cotta

Pumpkin Pie

Coconut Raisin Bread Pudding

Iron Skillet Cobbler

Cotton Candy

Milk Chocolate Mousse Cake

Selections of Ice Creams & Sorbets

Selections of Our '7 Layer Cake

Artisanal Cheese Plate

Coffee, Cappuccino, Espresso

DESSERT WINE

Naughty Sticky '04

Mer Soleil, Late '04

Inniskillin, Vidal Icewine '06

Far Niente, 'Dolce' '06

Kracher Beernauslese '10

PORT

Tawny

Warres, Otima, 10yr

Taylor Fladgate, 10yr

Sandemans, 20yr

Taylor Fladgate, 40yr

Penfold's, Grandfather, NV

COFFEE DRINKS

Crème Brûlée Freeze

Pick Me Up Martini

Spiced Butter Apple Cider

Coconut Cappuccino

Pumpkin Pie Martini

Snicker Doodle

Hazelnut Tres Leches

VINTAGE CHARACTER PORT

Ruby & Vintage Port

Grahams, Six Grapes

Fonseca, Bin #27

Sandeman, Founders Reserve

Warres, Vintage 1980

Late Bottled Port

Ramos Pinto '04

Sherry

Sandemans, Don Fino

Dry Sack Solera Olorossa

[Click here](#) for Printable Dessert Menu

For large parties or special occasions, Nick & Sam's is happy to provide an assortment of cakes:

LEMON BLUEBERRY PASSION

Layers of Vanilla Sponge Cake with Fresh Blueberries, Lemon Curd, & Passion Fruit Custard

CHOCOLATE MIDNIGHT LAYER CAKE

Devil's Food Cake Layered with Chocolate Mousse, Topped with Chocolate Cream Cheese Icing

WHITE CHOCOLATE CREME BRULEE CHEESECAKE

Devil's Food Cake Layered with Chocolate Mousse, Topped with Chocolate Cream Cheese Icing

PUMPKIN SPICED CARROT CAKE

Devil's Food Cake Layered with Chocolate Mousse, Topped with Chocolate Cream Cheese Icing

STRAWBERRY SHORTCAKE

Layers of Vanilla Sponge with Fresh Strawberries & Whipped Cream, topped with Chocolate Dipped Strawberries

BLACK & WHITE

Devil's Food Cake Layered with White Chocolate Mousse, topped with Chocolate Ganache & Chocolate Truffles