

THE WATERSIDE INN

Breakwater Restaurant by Chef Adrian

DESSERT MENU

\$9.95 | BREAKWATER CREPE TRIO

Pistachio Brown Sugar, Spiced Plum & White Chocolate Ganache lovingly ensconced with fresh Chantilly

\$9.95 | APPLE TART (freshly baked please allow 10 minutes)

Anybody's mom would be proud of this medley of caramelized apples, warm pastry and Cinnamon - Caramel Sauce

\$6.95 | THE ULTIMATE COOKIE (please allow 10 minutes)

Our Baked Cookie, served w/ Vanilla Anglais and freshly made vanilla ice cream for a better than Oreo experience

\$10.95 | MARBLE PUMPKIN CHEESECAKE

Farm fresh Pumpkin baked w/ Maple & Late Harvest Vidal, Fire Roasted Marshmallow Ice Cream to Complete the Port Credit Autumn Experience.

\$17.95 | BANANA FOSTERS FOR TWO (prepared table side)

The Traditional Flambéed Berries and Banana over our soon to be classic French Canadian Vanilla Ice Cream

\$9.95 | EVEN BETTER THAN A CHOCOLATE HAZELNUT CRÈME BRÛLÉ

Gianduja Crème Brûlée w/ the best espresso gelato you have ever had. Simple, perfect

\$1.95 | ADD ICE CREAM SCOOP TO ANY DESSERT

2.95 | IN A WAFFLE CONE

Choice of Vanilla Bean | Chocolate | Strawberry | Cherry | Butter Pecan
Or Espresso Ice Cream