

DESSERT

LOCAL APPLE COBBLER 12-

Melick's Farm, gluten free brown sugar streusel, vanilla ice cream (GF)

suggested pairing: Macvin du Jura Blanc, Château d'Arlay 17-

WARM CHOCOLATE TART 14-

pecan crust, praline, vanilla ice cream

suggested pairing: Madeira, Vinhos Barbeito 18-

COCONUT CAKE 12-

layer cake, whipped cream, mango sorbet

suggested pairing: Malvasia delle Lipari, Cantine Colosi 2009 13-

CRÈME BRÛLÉE 11-

Tahitian vanilla, almond biscotti

suggested pairing: Emilio Lustau, Emilín 9-

BROWNIE 11-

Valrhona chocolate and vanilla ice creams, profiteroles

suggested pairing: Tawny Port, Graham's 10 year old 16-

SORBET AND ICE CREAM 10-

daily selections, fresh fruit (GF)

DESSERT WINE FLIGHT 14-

1 oz each: Graham's 10, Moscato d'Asti, Malvasia delle Lipari

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