

## 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-*

### CARROT CAKE 12-

*organic carrots, pecans, white chocolate cream cheese frosting*

*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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