


## DESSERT

### BERRY COBBLER 12-

*strawberry rhubarb, gluten free brown sugar streusel,  
vanilla ice cream* 

*suggested pairing: Macvin du Jura Rouge, Château d'Arlay 18-*

### WARM CHOCOLATE TART 14-

*pecan crust, praline, vanilla ice cream*

*suggested pairing: Madeira, Vinhos Barbeito 18-*

### WEDDING CAKE 12-

*lemon curd, Italian meringue, raspberry sorbet*

*suggested pairing: Riesling Ice Wine, Heinz Eifel 14-*

### 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* 

### DESSERT WINE FLIGHT 14-

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

## DESSERT

### BERRY COBBLER 12-

*strawberry rhubarb, gluten free brown sugar streusel,  
vanilla ice cream* 

*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-*

### WEDDING CAKE 12-

*lemon curd, Italian meringue, raspberry sorbet*

*suggested pairing: Riesling Ice Wine, Heinz Eifel 14-*

### CRÈME BRÛLÉE 11-

*Tahitian vanilla, almond biscotti*


*suggested pairing: Emilio Lustau, Emilín 9-*

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*daily selections, fresh fruit* 

### DESSERT WINE FLIGHT 14-

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