


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-

COCONUT CAKE 12-

layer cake, whipped cream, mango 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-

COCONUT CAKE 12-

layer cake, whipped cream, mango 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