

# DESSERTS | 10

**PANNA COTTA IN A JAR**  
Vanilla custard, strawberry compote

**PECAN RUM CAKE**  
Rum caramel glaze, vanilla bean gelato, powdered sugar

**MOLTEN CHOCOLATE BOMB**  
Dark chocolate cake, molten chocolate center, raspberry coulis  
(allow 20 minutes)

WARM CHOCOLATE CHIP COOKIES (4)

## **SPECIALTY ICE CREAMS**

HOUSE DARK CHOCOLATE SORBET WITH SEA SALT

**CHEF VU'S "ADULT" ICE CREAM**  
Inspired by a cocktail or a spirit. House made, always changing, always amazing.

**AFFOGATO**  
Vanilla Ice Cream topped with Belgian Chocolate shavings and hot espresso

## **FROMAGE**

**THREE CHEESE PLATE** | 28  
Midnight Moon (Goat), Brillat Savarin (Cow), Manchego (Sheep)  
Crostini, apple, Marcona almonds, local honey

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## **AFTER DINNER DRINK SELECTIONS**

**COCKTAILS** | 14

**SPARK PLUG**  
Vanilla vodka, coffee liqueur,  
Irish cream, espresso

**BANANA BREAD OLD FASHIONED**  
Templeton Rye, Tempus Fugit Banane,  
walnut bitters, Angostura bitters

**HOUSE LIMONCELLO**

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### **DESSERT WINE**

Alvear Amontillado | 13  
Alvear Olorosso | 13  
Alvear Cream | 13  
Alvear Pedro Ximinez | 14  
Broadbent Madeira 1996 |  
22  
Broadbent 10yr Malmsey  
Madeira | 16  
Castelnaud Sauternes 2008 |  
18

Dows 10yr Tawny | 12  
Dows 20yr Tawny | 18  
Dows LBV 2013 | 16  
Dows Vintage 1985 | 33  
Graham's 10yr Tawny | 12  
Graham's 20yr Tawny | 18  
Palmas Muscat Canelli 2016 |  
18  
Quinta De La Rosa Ruby | 15  
Quinta De La Rosa 20yr  
Tawny | 20

