**SCAMPO SUMMER**

**Dessert Menu**



**Lydia Shire’s Tiramisu**

**tia maria sabayon, espresso brittle**

**Dulce Chocolate Cremeux**

**roasted vanilla peaches, almond semolina cake, vanilla chantilly, plum sauce w/peach sorbet**

**Limoncello & Blueberry Cake**

**limoncello & basil mascarpone cream, blueberry compote w/lemon crumble**

**Chef Thomas’s Affogato**

**olive oil gelato, espresso w/thin chocolate cookies**

**Scampo Sorbet**

**w/ brown sugar cookie**

**$16**

**Dessert Wine**

**’18 Monella, Braida, moscato d’asti 12**

**’14 Vin Santo del Chianti 16**

 **’18 Sauternes, Chateau Haut-Mayne 21**

 **Inniskillin, ‘Vidal’ ice wine 24**

 **Port**

 **Ramos Pinto Ruby 12**

 **Ramos Pinto LBV 16**

 **Ramos Pinto 10 yr 25**

 **Robert Foley 28**

 **Smith Woodhouse 20 yr 32**

 **Sandeman 40yr 40**