DESSERTS
WINTER 2020

SPICED EGG NOG CRÈME BRÛLÉE
Gingerbread Cookie

PEANUT BUTTER CHOCOLATE LAVA CAKE
Brittle, Vanilla Ice Cream

WARM BANANA BREAD PUDDING
Banana Sauce, Caramel Ice Cream

CARROT CAKE
Cream Cheese Icing, Candied Walnuts

CARAMELIZED QUINCE & APPLE TART
Fig & Blackberry Sauce, Vanilla Ice Cream

WARM CHOCOLATE CHIP COOKIE BROWNIE
Salted Caramel Ice Cream

NEW YORK CHEESECAKE
Blueberry Compote, Lemon Curd

A SLICE OF 'BIRTHDAY CAKE'
Funfetti Layer Cake, Served with Ice Cream

14

CHEESE PLATE
Chef's Selection of Three Cheeses, Fresh Honeycomb, Ciabatta Bread

19

DESSERT WINES
RIESLING

SAUTERNES
Petit Guiraud-Bordeaux, France 2015 14

TOKAJI
Royal Tokaji Aszú 5 Puttonyos-Tokaj, Hungary 2013 19

ZINFANDEL
Dashe Cellars, Late Harvest-Sonoma, California 2016 14

PORT
Warres, Otima 20 Yr Old Port-Douro, Portugal N.V. 21

MADEIRA
Broadbent Selections, 10 Year Sercial-Madeira, Portugal N.V. 14

SHERRY
Bodegas 501, Zurbaran Cream Sherry-Andalucía, Spain N.V. 12

DULCE MONASTRELL
Bodegas Olivares-Jumilla, Spain 2016 15

All desserts are produced in house in the possible presence of nuts, wheat, soy and other potential allergens.
We use the utmost care to avoid cross contamination but please exercise caution and alert your server of any allergies or dietary restrictions.