

DESSERTS

WINTER 2019

TAHITIAN VANILLA CRÈME BRÛLÉE

Chambord Macerated Raspberries

PEANUT BUTTER CHOCOLATE LAVA CAKE

Brittle, Vanilla Ice Cream

CARROT CAKE

Cream Cheese Icing, Caramelized Pineapple

BAKED APPLE CRISP

Maple Mousse, Caramel Sauce, Vanilla Ice Cream

STICKY PECAN TART

Salted Caramel Ice Cream

NEW YORK CHEESECAKE

Blackberries, Lemon Curd

A SLICE OF 'BIRTHDAY CAKE'

Funfetti Layer Cake, Served with Ice Cream

12

CHEESE PLATE

Chef's Selection of Three Cheeses

Fresh Honeycomb, Ciabatta Bread

16

DESSERT WINES

RIESLING

Standing Stone Vineyards, Ice Wine-Finger Lakes, New York 2015 13

SAUTERNES

Petit Guiraud-Bordeaux, France 2010 14

TOKAJI

Royal Tokaji Aszú 5 Puttonyos-Tokaj, Hungary 2009 19

ZINFANDEL

Dashe Cellars, Late Harvest-Sonoma, California 2012 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 2011 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.