

## DESSERTS

SPRING 2019

### TAHITIAN VANILLA CRÈME BRÛLÉE

Chambord Macerated Raspberries

### PEANUT BUTTER CHOCOLATE LAVA CAKE

Brittle, Vanilla Ice Cream

### CARROT CAKE

Cream Cheese Icing, Caramelized Pineapple

### LEMON BLUEBERRY COBBLER 'A LA MODE'

Vanilla Ice Cream

### WARM CHOCOLATE CHIP COOKIE BROWNIE

Salted Caramel Ice Cream

### NEW YORK CHEESECAKE

Blackberries, Lemon Curd

### A SLICE OF 'BIRTHDAY CAKE'

Funfetti Layer Cake, Served with Ice Cream

12

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### CHEESE PLATE

Chef's Selection of Three Cheeses

Fresh Honeycomb, Ciabatta Bread

19

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## DESSERT WINES

### RIESLING

Standing Stone Vineyards, Ice Wine-Finger Lakes, New York 2017 13

### 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.