

Dessert Menu



Sweet Celebration

*Fall Apple Cobbler, Walnut-Oatmeal Streusel,
Calvados Ice Cream and Apple Caramel Drizzle 11.00
Fonseca 20 year Tawny Porto 12.00*



Double Chocolate Semifreddo

*Rich Chocolate Custard over Hazelnut Cookie and Dark Chocolate Glace 11.00
Clos de Paulilles Banyuls Rimage '06 10.00*

Bananas and Caramel

*Crispy Baked Phyllo Squares Layered with Banana, Caramel, Mascarpone Mousse,
and Caramelized Banana 11.00
Yalumba Museum Muscat, SE Australia 9.00*

Valrhona Chocolate Cake

*Warm Chocolate Cake with Molten Center, House-made Salted Caramel Ice Cream,
and Roasted Golden Pineapple 12.00
Klein Constanca Vin de Constance, S Africa '02 15.00*

"Trio of Temptation"***

*Chocolate Cappuccino, Vanilla, and Mango Pot De Crèmes 11.00
Mount Horrocks Cordon Cut Riesling Clare Valley, Australia '06 15.00*

Mascarpone and Meyer Lemon Cheesecake

*Whipped Cheesecake and Meyer Lemon Panna Cotta with Huckleberry Jam 11.00
Mission Hill Riesling Icewine Reserve, Okanagan '06 23.00*

Port, Madeira, and Dessert Wine (3-oz Pour)

	<u>Vtg.</u>	<u>Pour</u>		<u>Vtg.</u>	<u>Pour</u>
<i>Fonseca 20 Year Tawny Porto</i>		12.00	<i>Adelsheim Deglacé, Pinot Noir, Willamette</i>	'06	13.00
<i>Pacific Rim Framboise, Washington</i>		10.00	<i>D'Oliveiras Reserva Boal Madeira</i>	1922	53.00
<i>Far Niente "Dolce," Napa</i>	'05	45.00	<i>Blandy's 15 Year Old Malmsey, Madeira</i>		17.00
<i>Mount Horrocks Cordon Cut Riesling Clare Valley, Australia</i>	'06	15.00	<i>Quady "Essensia" Orange Muscat, California Clos de Paulilles Banyuls Rimage</i>	'06	8.00 10.00
<i>Royal Tokaji, Tokaji Aszu 5 Puttonyos Yalumba Museum Muscat, SE Australia</i>	'03	12.00	<i>Klein Constantia Vin de Constance, S. Africa</i>	'02	15.00
<i>Elderdon Botrytis Semillon, Riverina</i>	'07	12.25	<i>Mission Hill Riesling Icewine Reserve, Okanagan</i>	'06	23.00
<i>Dow's "LBV" Porto</i>	'03	9.00	<i>Mondavi Winery Moscato d'Oro, Napa</i>	'06	9.00

Cordials, Single Malts, Brandies, and Cognacs (2-oz Pour)

	<u>Pour</u>			<u>Pour</u>
<i>Charbay Black Walnut Liqueur, CA</i>	32.00	<i>Labrot & Graham "Woodford Reserve" Straight</i>		11.00
<i>Chateau du Breuil Pays d'Auge</i>	10.25	<i>Bourbon, Kentucky</i>		
<i>Remy Martin XO Cognac</i>	32.00	<i>Bushmills "3 Wood" Single Irish Whiskey</i>		17.00
<i>Courvoisier XO Cognac</i>	29.00	<i>Booker's Small Batch Straight Bourbon, Kentucky</i>		12.00
<i>Larressingle VSOP Armagnac</i>	12.00	<i>Johnnie Walker Blue Label Scotch</i>		37.00
<i>Grand Marnier "100 Year," France</i>	29.00	<i>The Macallan "12 Year," Speyside</i>		12.00
<i>Grand Marnier "150 Year," France</i>	37.00	<i>The Macallan "18 Year," Speyside</i>		29.00
<i>G. E. Massenez Poire Williams, Eau-de-Vie</i>	11.00	<i>The Macallan "25 Year," Speyside</i>		95.00
<i>Mount Gay Rum "Extra Old," Barbados</i>	10.25	<i>Glenmorangie "10 Year," Northern Highlands</i>		12.00
<i>Jacopo Poli "Merlot Di Poli," Grappa Veneto</i>	12.00	<i>Glenfiddich "12 Year," Speyside</i>		11.00
<i>Villa Marzia Limoncello, Italy</i>	8.00	<i>Laphroaig "15 Year," Islay</i>		20.00

Remy Martin "Louis XIII" Cognac

	<u>Pour</u>			<u>Pour</u>
<i>Remy Louis XIII (1/2oz)</i>	70.00	<i>Remy Louis XIII (1/2oz)</i>		200.00
<i>Remy Louis XIII (1oz)</i>	135.00	<i>Remy Louis XIII (2oz)</i>		260.00

10/14/09 cmh

***No Sugar Added