

Dessert Menu

Caramel Crème Brulee

Almond Biscotti

7

Key-Lime Meringue Tart

White Chocolate Chip Ice Cream, Mango, Pineapple

7

Strawberry-Rhubarb Crisp

Vanilla Bean Ice Cream

7

Chocolate Mousse Praline Crunch

Vanilla-Bean Anglaise, Burnt Orange Caramel

7

Warm Donut Holes

Coffee Bavarian Cream

7

Selection of House Made Sorbets

Banana – Kiwi, Wild Strawberry – Rhubarb,

Orange – Melon, Chocolate

7

Fresh Berries

Chantilly Cream

7

Coffee Selections

Santa Lucia Estate, Rain Forest

Certified Nicaraguan

3

Espresso

3

Cappuccino

4

Starbucks® Tazo Tea

3

Dessert Wines + Sakés

Moscato d'Asti, Nivole, Michele Chiarlo

Piedmont, Italy, 2008

750 ml Bin #600

6.50/36.00

Sauternes, Chateau Sahuc Les Tour, Cru Bourgeois

France, 2005 375ml, bin #601

8.00/40.00

Late Harvest Viognier, Hobbs

Barossa, Australia, 2004 375 ml, bin #602

9.50/52.00

Banyuls, M. Chapoutier

Languedoc, France, 2005/2007 375 ml, bin #603

12.00/68.00

Tokaji Aszu, Disznoko, 5 Puttonyos

Hungary, 500 ml, 2000 bin #604

18.50/89.00

Malvaxia Passito, Barboursville Vineyards

Barboursville, Virginia, 2005 375 ml, bin #605

12.00/68.00

Sake, Asian Pear, Momokawa

5.50/38

Sake, Raspberry, Momokawa

5.50/38

Sake, Pearl Unfiltered/Uncut, Momokawa

5.50/38

Kinsen Plum Wine

5.50