



DESSERT AND CHEESES

With Suggested Wine Pairings.

WARM CHOCOLATE LAVA CAKE

Vanilla Bean Ice Cream, Chocolate and Caramel Sauce \$10
Framboise, Bonny Doon, California, n/v \$7.25
(please allow 12 minutes)

CARROT CAKE

Cream Cheese Custard, Brown Sugar Glazed Pineapple, Cashew Brittle \$8
Tawny Port, Rosemount "Old Benson", Australia, n/v \$10

BLOOD ORANGE TART

White Chocolate Sabayon, Grand Marnier Syrup \$8
Muscat Chambers, Australia, 1999 \$11

TRIO OF SORBETS

Citrus, Lace Tuile, Raspberry Coulis \$8
Late Harvest Viognier, Mer Soleil "Late", 2000 \$13

CARAMEL CASHEW TART

Toffee Ice Cream, Chocolate Ganache, Butterscotch Sauce \$8
Sherry, Emilio Lustau "East India Solera", n/v \$7.25

WARM GRANNY SMITH APPLE TART

Maple Ice Cream, Walnut Crunch, Cinnamon Creme Anglaise \$8
Sauternes, Chateau d'Arche, 2001 \$16

VANILLA BEAN CRÈME BRÛLÉE

Vanilla Bean Custard, Apricot-Almond Biscotti \$8
Tawny Port, Warre's "Otima", 10 year \$10.25

CHEF'S CHEESE SELECTION

A tasting of five artisan cheeses \$14

CHOCOLATE MARTINI

Martini For Two; Godiva Liquor, Stoli Vanil, Espresso, Caramel Syrup \$13.50

HOUSEMADE CHOCOLATES AND CONFECTIONS

Box of 6 \$8 Box of 12 \$15

Pastry Chef, Michelle Rupe