

Talavera

DESSERTS

*SUGGESTED WINE PAIRINGS

DARK CHOCOLATE CRÈME BRULEE – matcha cream / raspberries <i>*Kopke / 1985 Colheita Port 24</i>	12
PINEAPPLE CARROT CAKE – mezcal pineapple / smoked salted almonds <i>*Sigalas / Vin Santo 20</i>	13
“ICE CREAM SANDWICHES” – chocolate covered strawberry / hazelnut latte / red velvet <i>*Elio Perrone “Sourgal” / Moscato d’asti 16</i>	14
CHOCOLATE SOUFFLÉ – vanilla crème anglaise <i>please allow 20 minutes for preparation</i> <i>*Taylor Fladgate / 20 Year Tawny Port 24</i>	16
CLOUD CHEESECAKE- ginger peaches / lemon cream / meringue buttons <i>*Pacific Rim / Vin de Glaciere 12</i>	13
HIBISCUS GLAZED BERRIES – vanilla mascarpone / popped quinoa <i>*Inniskillin / Icewine / Vidal 18</i>	12
FARMER’S PICK – chef lance’s weekly dessert creation	MP

FLIGHTS

TAYLOR FLADGATE 100 YEARS OF PORT

3/4 oz pour of each
45

INNISKILLIN ICEWINE

1 oz pour of each
Vidal / Riesling / Cabernet Franc
43

RARE WINE CO. CITY MADEIRA FLIGHT

3/4 oz pour of each
Verdelho / Sercial / Bual / Malmsey
22

DESSERT WINE

LATE HARVEST

Pacific Rim / Vin de Glacière / Washington	12
Far Niente / ‘Dolce’ / Napa Valley	23
Inniskillin / Icewine / Vidal / Niagara	18
Inniskillin / Icewine / Riesling / Niagara	28
Inniskillin / Icewine / Cabernet Franc / Niagara	37

PORT & BANYULS

Fonseca / ‘Bin 27’ Port NV	9
M. Chapoutier	10
Dow’s / Vintage Port 1985	24
Warre’s / Vintage Port 1997	32
Taylor Fladgate / 10 Year Tawny	10
Taylor Fladgate / 20 Year Tawny	24
Taylor Fladgate / 30 Year Tawny	36
Taylor Fladgate / 40 Year Tawny	48