

# Talavera

## DESSERTS

\*SUGGESTED WINE PAIRINGS

DARK CHOCOLATE CRÈME BRÛLÉE – marinated citrus / chestnuts	13
<i>*Kopke / 1985 Colheita Port 24</i>	
SPICED APPLE TART TATIN – crème fraîche / cinnamon sugar chicharrón	12
<i>*Sigalas / Vin Santo 20</i>	
“ICE CREAM SANDWICHES” – chocolate praline / caramel apple / molasses huckleberry	14
<i>*Elio Perrone “Sourgal” / Moscato d’asti 16</i>	
CHOCOLATE SOUFFLÉ – vanilla crème anglaise	16
<i>please allow 20 minutes for preparation</i>	
<i>*Graham’s / 20 Year Tawny Port 24</i>	
MASCARPONE CHEESECAKE – pomegranate poached pears / candied walnuts	13
<i>*Pacific Rim / Vin de Glaciere 12</i>	
AÇAÍ GLAZED BERRIES – vanilla whipped ricotta / seeded brittle	12
<i>*Inniskillin / Icewine / Vidal 18</i>	

## FLIGHTS

### GRAHAM'S 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
Warre’s / Vintage Port 1985	24
Warre’s / Vintage Port 1997	32
Graham’s / 10 Year Tawny	10
Graham’s / 20 Year Tawny	24
Graham’s / 30 Year Tawny	36
Graham’s / 40 Year Tawny	48