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# DESSERTS

## **CRÈME BRULÉE TRIO 8**

*Tahitian Vanilla Bean, Dark Chocolate and Lavender*

## **PEANUT BUTTER MOUSSE TORTE 8**

*Dark Chocolate and Peanut Butter Mousse, Oreo Peanut Crust, Bruléed Banana, Caramel Peanut Butter*

## **SALTED CARAMEL CRUNCH CAKE 8**

*Brown Butter Cake, Vanilla Custard, Salted Caramel Butter Cream, Vanilla Cream Cheese Frosting*

## **FLOURLESS CHOCOLATE CAKE 8**

*Nut Brittle, Maple Bacon Whipped Cream, Vanilla Ice Cream  
\*Gluten Free*

## **STRAWBERRY SHORTBREAD 8**

*Macerated Strawberries, Orange Liquor, Shortbread Cookie, Roasted Strawberry Ice Cream*

# DESSERT WINE

## **VIETTI, 2014 MOSCATO D'ASTI PIEDMONT, ITALY**

**\$9 GLASS \$16 BOTTLE (375 ML)**

*Lively notes of spring flowers, peach, apricot and candied ginger. Delicately sweet, with a refreshing effervescence.*

## **COSSART GORDON 10 YEAR BUAL MADEIRA MADEIRA, PORTUGAL**

**\$10 GLASS**

*A rich amber-gold hue, dark chocolate, maple, baked apple, and roasted nut flavors. Sweet toasty notes, with soaring acidity and a touch of creaminess.*

## **DOW'S, 20 YEAR OLD TAWNY PORT DOURO, PORTUGAL**

**\$14 GLASS**

*Big and thick, offering loads of nut, toffee and crème brûlée character. Richly sweet, but fresh & balanced by good acidity.*

## **COCKBURN VINTAGE PORT 2011 DOURO, PORTUGAL**

**\$20 GLASS**

*Full body, lightly sweet with a massive finish. Muscular, toned and intense full of black cherry, robust chocolate and white pepper  
\*100 pt wine*

## **DOLCE, 2009, LATE HARVEST WINE NAPA VALLEY, CA**

**\$25 GLASS \$90 BOTTLE (375ML)**

*Aromas of apricot, poached pear and orange rind with subtle clove and mineral notes. Flavors of juicy orange and citrus blossom with a rich, honeyed texture.*