



DESSERT MENU

Orange-Ginger Crème Brûlée

With Summer Berries and Spun Sugar 10.00

Warm Flourless Scharffen Berger Chocolate Meltdown Cake

With Vanilla Bean Gelato and Raspberry Rum Coulis 10.00

Tart Tatin

With Pistachio Cookies and White Pistachio Gelato 10.00

Warm Sticky Toffee Pudding Cake

With Pecan Crunch and Banana Ice Cream 10.00

Cookie Plate

Six Assorted Butter Cookies 9.00

A Presentation of Sorbets

Served in Mini Chocolate Lace Cups 9.00

Mountain Gorgonzola Blue Cheese

With Marcona Almonds, Apples and Balsamic Syrup 9.00

DESSERT WINES

2001 Dolce 'Late Harvest Wine', Napa Valley 20.00

2003 Chateau Puy-Servain Haut Montravel, Bergerac 12.00

2004 Kiona Chenin Blanc Ice Wine, Washington 8.00

2002 Seebich Niersteiner Olberg, Rheinhessen 11.00

PORT

York Creek Vineyards, Sonoma/Napa Counties 13.50

Fonseca 'Bin 27' 8.50

Taylor '10 Year Old Tawny' 13.00

Graham's '20 Year Old Tawny' 16.50

1996 Fonseca 'Late Bottle Vintage' 9.50

1996 Graham's 'Malvedos' (Single Quinta) 15.50

MADEIRA

Henriques & Henriques 'Malmsey 10 Year Old' 16.00

SHERRY

Lusteau 'Los Arcos', Dry Amontillado 7.00

Lusteau 'Solera Superior', Rare Cream 8.00

Lusteau 'Fino' Dry Sherry 7.00

COGNAC & ARMAGNAC

Courvoisier VSOP 12.00

Delamain 'Pale & Dry XO' 21.00

Hine 'Antique' 26.00

Martell 'Cordon Bleu' 30.00

Remy Martin VSOP 12.50

Remy Martin XO 32.00

Chateau de Briat 'Hors D'Age' 12.00

1979 Chateau de Ravignan 22.00

ALAMBIC BRANDY

Germain-Robin Shareholders Reserve 14.00

Germain-Robin XO 25.00

Executive Chef Gloria Ciccarone-Nehls

To ensure a relaxing experience for all guests, kindly refrain from cell phone usage