

## DESSERTS

<b>blueberry tart-</b> hazelnut-almond frangipane, ginger ice cream, sour cherry coulis	9.00
<b>vanilla bean panna cotta-</b> cassis gellee, roasted cherries, lemon-elderflower sabayon	9.00
<b>chocolate caramel napoleon-</b> crispy fillo, caramelized white chocolate, chocolate raspberry sherbet	9.00
<b>yakima peach “betty”-</b> honey roasted peach, brioche crumble, vanilla-yogurt ice cream, plum coulis	9.00
<b>strawberry – white chocolate mousse-</b> strawberry basil sorbet, blackberry coulis, pistachio	9.00
<b>now featuring empire ice cream and sorbet-</b> made with locally sourced ingredients	6.00
<b>selection of handmade chocolates-</b> passion fruit, hazelnut praline, espresso caramel, curry caramel	7.00

ANDREA TERRENZIO pastry chef

## DESSERT WINES BY THE GLASS

### WHITE

'08 la spinetta moscato d'asti	6.00
'07 mckinley springs “heaven’s reward” late harvest chenin blanc	7.00
'06 pacific rim riesling vin de glacière	8.00
'06 capitello dolcino gewurtztraminer	8.50
'04 château la rame ste. croix du mont	9.00

### RED

'95 smith woodhouse lbv porto	6.50
'98 banyuls clos chatart	8.75
cossart gordon bual 15 yr madeira	10.50
kopke 20 year tawny porto	12.00
porto rocha 3 centuries, very old tawny	24.00

### BRANDIES

clear creek pear brandy	8.75
germain robin fine alambic	10.00
michele chiaro grappa di barolo	10.00
rémy martin cognac v.s.o.p.	11.00
rémy martin cognac x.o.	32.00
boulard calvados	10.25
boulard calvados x.o.	20.00
cardinal mendoza brandy de jerez	15.00
tariquet bas armagnac x.o.	15.00
francis darroze bas armagnac	20.00
grassa bas armagnac x.o.	20.00
armagnac de montal x.o.	25.00