



~ *Desserts* ~

Classic Crème Brûlée
Madagascar Vanilla Bean,
Shortbread Cookies 10.

German Chocolate Cake
Butter Pecan Ice Cream,
Coconut Foam 10.

Preserved Lemon Parfait
Olive Oil Cake,
Spiced Apricot Compote 10.

Rhubarb Butter Tarte
Acacia Honey Sherbet,
Lavender Sugar 10.

Chocolate Pot de Creme
Organic Dark and Milk Chocolates,
Creole Style Beignets 10.

Artisan Cheese Plate
Selection du Jour, Seasonal Accoutrements 15.

French Press Coffee Service
by Batdorf & Bronson
Served with Sweetened Cream,
Cinnamon & Chocolate Sticks
9.95 large
6.95 small

Pastry Chef – Christina Longo
Pastry Sous Chef – Anna Ivers

~ *Dessert Wines* ~

~ *Sparkling* ~

2005 La Spinetta, Moscato D'Asti 10/18(375ml)

~ *Still* ~

2006 Columbia Winery
Riesling Ice Wine 15.

2005 Chateau Ste. Michelle, Late Harvest
Chenin Blanc 14.

2006 Northwest Totem Cellars, Late Harvest
Viognier 13.

2005 Forgeron Cellars, Late Harvest
Gewurtztraminer 12.

2005 Essensia, Orange Muscat 12.

2004 Château De Cosse, Sauternes 16.

2000 Badia di Coltibuono,
Vin Santo 18/69(375ml)

1999 Rheingau, Schloss Johannisberger
Riesling Beerenauslese 45/175(375ml)

1989 Rheingau Rauenthaler Gehr
Riesling Trockenbeerenauslese 300(375ml)

2002 Phillipe Delesvaux, Grains Nobles 35.

Gioia Luisa, Lemoncello, Italy 12.

~ *Ports* ~

1999 Quinta da Gaivosa, LBV 15.

2001 Taylor Fladgate, Vintage 'Vargellas' 17.

1991 Warre's, Vintage 23.

2003 Taylor Fladgate, Vintage 29.

Taylor Fladgate, 10 yr Tawny 12.

Taylor Fladgate, 20 yr Tawny 17.

Cossart Gordon 15 yr Bual, Madeira,
Portugal 17/80(500ml)