

barking frog

~ Desserts ~

Tiramisu Tart

Espresso Custard Tart, Coffee Scented Chocolate
Ganache, Mascarpone Mousse Dome
10.

Caramelized Pear

Bavarian Cream Filled Bosc Pear, Moist Frangipane
Cake with Caramel Pear Sauce
8.

Gianduja Mousse Cake

Orange & Hazelnut Scented Mousse, Crunchy Praline
Chocolate Fudge Cake, Dark Chocolate Glaze
10.

Crème Brûlée

Chef's Selection
7.

Chocolate Dipped Strawberries

Mascarpone Grand Marnier Filling
10.

Selection of Ice Creams and Sorbets

Ask Your Server for
Today's Fresh Sheet
Two Scoops 7.

Artisan Cheese Plate

Selection du Jour,
Seasonal Accoutrements
15.

French Press Coffee Service

Cinnamon & Chocolate Sticks,
Chantilly Cream
10. large
7. small

~ Dessert Wines ~

~ Sparkling ~

2008 La Spinetta, Moscato D'Asti 10/18(375ml)

~ Still ~

2008 Alexandria Nicole Cellars
Late Harvest Riesling, Horse Heaven Hills 10.

2007 Quady Winery 'Essensia'
Orange Muscat, California 12.

2008 Forgeron Cellars Late Harvest
Sémillon, Walla Walla Valley 12.

2006 Northwest Totem Cellars Late Harvest
Viognier, Columbia Valley 13.

NV Yalumba Muscat
Museum Reserve, S.E. Australia 13.

2005 Chateau Ste. Michelle Late Harvest
Chenin Blanc, Horse Heaven Hills 14.

2008 Gilbert Cellars
Grenache Ice Wine, Columbia Valley 15.

2006 Château De Cosse, Sauternes 16.

2003 Badia di Coltibuono
Vin Santo, Del Chianti Classico 18/69(375ml)

~ Ports, Madeira & Grappa ~

1999 Quinta da Gaivosa LBV 15.

2001 Taylor Fladgate Vintage 'Vargellas' 17.

Taylor Fladgate 10 yr Tawny 12.

Taylor Fladgate 20 yr Tawny 17.

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