

desserts

pairings

crème caramel 11

lemon verbena baked custard, blueberry compote,
fresh blueberries, lemon chiffon, toasted pistachios,
white chocolate whip

chocolate malt cake 11

devil's food cake, malted milk chocolate mousse,
dark chocolate glaze, pretzel crunch,
white chocolate whip, salted caramel

olive oil almond cake 11

strawberry rhubarb purée, vanilla bean crema,
fresh strawberries, toasted almonds,
strawberry ice cream

ice cream and sorbet

selections change daily 4/scoop

château du mayne sauternes 10

bordeaux's classic dessert wine with accents of
honey and meyer lemon

osborne px sherry 8

the darker, sweeter side of sherry, yielding raisin,
bitter nut, and dark chocolate notes

poggio la noce 'ejia' vin santo 12

dried grape tuscan specialty; sweet golden
raisin, nut shell, and graham cracker flavors

etc.