

## Desserts

### **Mint Chocolate**

*bittersweet chocolate & spearmint crèmeux, crisp chocolate mousse, peppermint ice cream*

**Recommended Wine Pairing:** Dashe Cellars Late Harvest Zinfandel, Dry Creek, Sonoma, CA (**\$18/Glass**)

### **Lavender Honey Cheesecake**

*honeycomb, graham cracker, lemon sorbet*

**Recommended Wine Pairing:** Boundary Breaks Ice Wine, Riesling, Finger Lakes, New York 2017 (**\$24/Glass**)

### **Rhubarb Semifreddo**

*greek yogurt, rhubarb gelée, poppyseed streusel, rhubarb sorbet*

**Recommended Wine Pairing:** La Spinetta 'Bricco di Qualgia' Moscato d'Asti, Piedmont, Italy (**\$14/Glass**)

### **Double Dark Chocolate Soufflé**

*valhrona dark chocolate & flor de caña dark rum crème anglaise (Please Allow 15 Minutes)*

**Recommended Wine Pairing:** Warre's Vintage Port 1985 (**\$30/Glass**)

### **Trio of House Made Sorbets or Ice Creams**

*waffle cone tuile cookie*

**Artisanal Cheeses with Accompaniments** (*fifteen dollar supplement*)

