

Desserts

Dark Chocolate Soufflé

blood orange crème anglaise, horchata ice cream **(Please Allow 15 Minutes)**

Recommended Wine Pairing: *Churchill Graham, Quinta Da Gricha Vintage Port (\$16/glass)*

Espresso Panna Cotta

chocolate crumble, amarena cherries, toasted hazelnuts, white chocolate

Recommended Wine Pairing: *Pedro Ximenez, Osborne "1827" Sherry – Jerez, Spain (\$10/glass)*

Napoleon of Winter Fruits

coconut macaroon, key lime crèmeux, rum roasted pineapple, mango sauce, piña colada sorbet

Recommended Wine Pairing: *Late Harvest Chardonnay, Bouchaine – Carneros, California (\$9/glass)*

Chocolate Peanut Butter Mousse Bombe

cayenne caramel, red grape gelée, chocolate ganache, peanut brittle

Recommended Wine Pairing: *Malvasia, Los Bermejós "Naturalmente Dulce" –Lanzarote, Spain (\$10/glass)*

Trio of House Made Sorbets or Ice Creams

cinnamon twist cookie *(Wine Pairing available)*

Artisanal Cheeses with Accompaniments *(\$10 Supplement. Wine pairing available)*

