

Desserts

Double Dark Chocolate Soufflé

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

Recommended Wine Pairing: Gutiérrez Colosia, Moscatel, Sherry MV (\$14/Glass)

Baked Alaska

layers of raspberry and vanilla bean ice cream, caramelized white chocolate, toasted meringue

Recommended Wine Pairing: Château Suduiraut, Castelnau de Suduiraut, Sauternes 2009 (\$15/Glass)

Plum ‘Mille Feuille’

flaky pastry, sugar plum mousseline, caramel cream, brown sugar streusel, plum sorbet

Recommended Wine Pairing: Domaine de Durban, Muscat de Beaumes de Venise 2014 (\$14/Glass)

Black Forest Chocolate Torte

dark chocolate cake, ganache & mousse, fresh sweet bing cherries, cherry sorbet

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

Trio of House Made Sorbets or Ice Creams

cinnamon twist cookie

Artisanal Cheeses with Accompaniments (fifteen dollar supplement)



08/16/2018