

## Desserts

### ***Double Dark Chocolate Soufflé***

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

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

### ***Strawberry Rhubarb Mousse Cake***

*layers of lemon cream, chiffon cake & rhubarb mousse finished with strawberry sauce*

**Recommended Wine Pairing:** Château Suduiraut, Castelnau de Suduiraut, Sauternes 2009 (**\$12/Glass**)

### ***Chocolate Peanut Butter Bombe***

*caramel sauce, bittersweet chocolate glaze, peanut brittle*

**Recommended Wine Pairing:** Malvasia, Los Bermejos “Naturalmente Dulce” – Lanzarote, Spain (**\$10/Glass**)

### ***Cherry & Chocolate Ganache Tart***

*classic chocolate tart with fresh california cherries served with cherry sorbet*

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

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

*cinnamon twist cookie*

### ***Artisanal Cheeses with Accompaniments*** (ten-dollar supplement)

