

# DESSERT

10 EACH

## COGNAC

Courvoisier Initiale	55
Courvoisier V.S.O.P	12.5
Courvoisier X.O.	30
Courvoisier X.O. Imperial	30
Hennessy Paradis Extra	75
Hennessy X.O.	38
L'Esprit de Courvoisier	300
Martell Cordon Bleu	24
Martell X.O. Supreme	30
Remy Martin Extra Perfection	75
Remy Martin Louis XIII	250
Remy Martin X.O.	34
Richard Hennessy	280

## CORDIALS

Danny Devito Limoncello	11.5
Frangelico	11.5
Grand Marnier	11.5
Grand Marnier Cent Cintenaire	45
Grand Marnier Cent Cinquantenaire	75
Nocello	11.5
Sambuca Romana	11.5

## PORTS

Cockburn 10-Year Tawny	11.5
Fonseca Bin No. 27	15
Grahams 1991	38
Sandeman 20-Year Tawny	20
Taylor Fladgate 20-Year Tawny	20
Warres Warrior Reserve	15

## DESSERT WINE

Bodegas Dios Baco, Pedro Ximenez Solara, Spain	10
Ferrari-Carano "Eldorado Noir", Russian River, California, 2006	18
Michele Chiarlo, Nivole Moscato d'Asti, Italy, 2004	7
Vin de Glacière, Riesling, Washington, 2006	13

### WARM PEAR TART

Almond Crumble, Mascarpone Ice Cream

### BANANA BREAD PUDDING

Rich Croissants, Fleur de sel Caramel

### STRAWBERRY SHORTCAKE

Buttermilk Biscuit, Fresh Berries

### AMARETTO CRÈME BRULEE

Caramelized Custard, Almond Tuile

### CHEESECAKE

Red Velvet, Rum Ice Cream Pop

### BLACK FOREST CAKE

Chocolate Cake, Black Cherries, Whipped Cream

### VALRHONA CHOCOLATE SOUFFLE

Chantilly Cream, Chocolate Sauce

## ARTISANAL CHEESE PLATE

served with selection of fruits, nuts and preserves  
ask your sommelier for wine or port pairing

**THREE CHEESES** 9

**FIVE CHEESES** 12

### Truffle Tremor - Arcata, California

The classic flavor of truffle meets the velvety perfection of ripened goat milk cheese. Earthy, elegant, and sophisticated.

### Epoisse Berhaut - Burgundy, France

Each cheese is washed by hand, using a small brush to spread the bacteria over and into the rind. The final wash is marc de Bourgogne. The pungent, strong aroma of this cheese is matched by the strong and meaty taste.

### Piedmonte Tres Latte - Piedmonte, Italy

Selected seasonally from famed Alta Langa Casefici. La Tur, Rochetta, and Robiola Bosina are all made from equal parts of Sheep, Goat, and Cows milk. They have a slow ripening exterior and a fresh and sweet interior.

### Roaring 40's - King Island, Australia

King Island is a beautiful, pristine Island between the Australia and Tasmania. Roaring Forties gets its name from its location - at the Fortieth parallel and the strong winds that blow off the ocean. The cheese is matured in wax, thus retaining its moisture and creating a smooth and creamy texture. A full-flavored blue cheese with a sweet, nutty character and good aftertaste.

### Farmhouse Cheddar - Newton St. Cyres, England

Every cheddar is hand made by one of nine skilled cheese makers on the farm in the village of Newton St Cyres in mid Devon, where the Quicke family has farmed their land for over 400 years. Their cheddars are made from milk from their herd of 300 dairy cows. Quicke's Cheeses have an intensity on first taste which transforms into a full-mouthed long flavor with nutty, grassy hints and a firm craggy texture.