

Desserts

September 5, 2010

Peach Crisp

with Vanilla Ice Cream

Suggested pairing: Moscatel

Chocolate Layer Cake

with Espresso Ganache & Caramel Ice Cream

Suggested pairing: Ruby Port

Bourbon Butterscotch Pudding

with Whipped Cream & Almond Cocoa Nib Cookie

Suggested pairing: Tawny Port

Pistachio & Strawberry Ice Creams

with Lemon Pistachio Cookie

Suggested pairing: Late Harvest Zinfandel

Sorbetto

Raspberry & Lemon

Assortment of Cookies

Ginger Snap, Lemon Pistachio, Chocolate Chip & Oatmeal Currant

Medjool Dates & Reggiano

Affogato

All Desserts 7.5



Ports & Dessert Wines

Fritz Late Harvest Zinfandel	8.5
Warres Ruby Port NV	7
Smith Woodhouse 10 Year Tawny	8
Moscatel "Vin Dulce", Ochoa, Navarra, Spain, 2007	12
Deschutes Obsidian Stout	6
Fox Barrel Black Currant Cider	9

Pastry Chef: Tony Calvert

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