

## DESSERTS

<b>apricot hazelnut torte</b> - lemon-lime sherbet, blackberry coulis, hazelnut florentine	9.00
<b>chocolate in textures</b> - flourless cake, malted mousse, irish mocha ice cream, cinnamon orange cigar	9.00
<b>local rhubarb tart</b> - earl grey ice cream, pine nut streusel, white chocolate crème anglaise	9.00
<b>lavender panna cotta</b> - burgundy cherries, crispy fillo, pomegranate pearls	9.00
<b>p b &amp; j profiteroles</b> - honey vanilla ice cream, roasted strawberry jam, peanut caramel	9.00
<b>house made ice cream or sorbet</b> - daily selection, madelines	6.00

ANDREA TERRENZIO pastry chef

## DESSERT WINES BY THE GLASS

### WHITE

'09 cascina del santuario moscato d'asti	6.00
'07 mckinley springs "heaven's reward" late harvest chenin blanc	7.00
'07 pacific rim riesling vin de glacière	8.00
'07 château belingard monbazillac [sauternes style]	8.50
'07 château pierre-bise coteaux du layon beaulieu "les rouannières"	10.00

### RED

'99 smith woodhouse lbv porto	7.50
'99 banyuls clos chatart	8.75
cossart gordon bual 15 yr madeira	10.50
kopke 20 year tawny porto	12.00
porto rocha 3 centuries, very old tawny	24.00

### BRANDIES

clear creek pear brandy	8.75
germain robin fine alambic	10.00
michele chiaro grappa di barolo	10.00
rémy martin cognac v.s.o.p.	11.00
rémy martin cognac x.o.	32.00
boulard calvados	10.25
boulard calvados x.o.	20.00
cardinal mendoza brandy de jerez	15.00
tariquet bas armagnac x.o.	15.00
francis darroze bas armagnac	20.00
grassa bas armagnac x.o.	20.00
armagnac de montal x.o.	25.00