

## 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**)

### **Peanut Butter Semifreddo**

*banana cake, roasted virginia peanuts, caramelized white chocolate*

**Recommended Wine Pairing:** Mas de Cadenet, Vin Cuit de Provence, France (**\$14 /Glass**)

### **Caramel Apple Tart**

*granny smith apples, mascarpone mousse, apple cider ice cream, brown sugar streusel*

**Recommended Wine Pairing:** Royal Tokaji '5 Puttonyos' Tokaj, Hungary (**\$30/Glass**)

### **Chocolate & Walnut Cake**

*flourless cake, dark chocolate ganache, cacao nib ice cream, candied walnuts*

**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*)

