

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)

French Spice Cake

poached forelle pear, spiced red wine reduction, california almonds

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)



11/04/2018