

VG DESSERT

caramelized tahitian vanilla bean crème brulee with fresh berries

meyer lemon cheesecake with fresh blueberry compote, and fresh whipped cream

apple pie with oatmeal almond crumble, homemade caramel, and vanilla gelato

warm chocolate lava cake with vanilla gelato and fresh berry compote

tiramisu with chocolate genoise, mascarpone cream, and chocolate biscotti

assorted ice creams and sorbets

PROFITEROLE TRIO

homemade profiteroles with a trio of authentic italian gelato - vanilla, chocolate, pistachio - topped with dark chocolate sauce, and served with fresh berries

SOMMELIER'S SUGGESTED WINE

Sauternes, Château Filhot
Bordeaux, France '15

Port, Quinta da Côrte '15
Late Bottled Vintage, Portugal ~ 750ml



DESSERT

VG DESSERT WINES

Chenin Blanc, Domaine des Baumard '12
"Quarts de Chaume", Loire Valley, FR ~ 375ml

Moscato d'Asti, Paolo Saracco '20
Piedmont, Italy ~ 750ml

Riesling, Pacific Rim "Vin de Glaciere" '16
Columbia Valley, Washington ~ 375ml

Sauternes, Château Filhot '15
Bordeaux, France ~ 375ml

VG FORTIFIED WINES

Port, Quinta da Côrte '15
Late Bottled Vintage, Portugal ~ 750ml

Port, Ramos Pinto, 10 Year
Tawny, Portugal ~ 750ml

Port, Ramos Pinto, 20 Year
Tawny, Portugal ~ 750ml