



*35 Years of Excellence*

*1986 - 2021*

## **Desserts...**

### **Chef's Selection of Artisan Cheeses**

*quince jam, toasted baguette, lavosh*

*~Grahams 20 year Tawny \$20~*

### **Dark Chocolate Coconut Cheesecake**

*pineapple, passion fruit salsa,  
toasted almonds, coconut tuile*

*~2017 Susana Balbo Late Harvest Malbec \$16~*

### **Carrot Cake**

*brown sugar cream cheese frosting,  
blood orange coulis, candied walnuts*

*~NV Merryvale Muscat d'Antigua \$18~*

### **Raspberry Rhubarb Pie**

*brown butter ice cream, oat streusel*

*~2003 Zilliken Riesling*

*"Saarburger Rausch" Spätlese \$16~*

### **Strawberry Shortcake**

*macerated strawberries and mint, sponge cake,  
whipped cream, balsamic syrup*

*~2017 Elio Perrone Moscato d'Asti \$13~*