



### **Flourless Chocolate Cup**

Vanilla Bean Gelato, Toasted Pecans

### **Tahitian Vanilla Bean Crème Brulee**

Fresh Berries, Citrus

### **Panna Cotta**

Fresh Strawberries, Lychee Gelée

### **Gelato and Sorbet Duo**

Ask Your Server for Today's Selection

### **Assiette of Local Peaches**

White Peach Mousse, Honey Lavender Poached Peaches, Peach Puree, Walnut Crumble

Desserts ~ 7.50

#### **Ports**

Dow's 1997 Colheita	14.00
Dow's 20 Year Tawny	11.00
Dow's 10 Year Tawny	9.00
Dow's Fine Ruby	8.00
<b><i>Flight of Ports</i></b>	<b>15.00</b>

#### **Cognacs**

Courvoisier VS	7.75
Courvoisier VSOP	10.00
Remy Martin VS	9.50
Remy Martin VSOP	11.00
Remy Martin XO	18.00
Hennessy VS	7.75
Hennessy VSOP	9.50
Hennessy XO	18.00
Martell	7.75

#### **Dessert Wines**

Rosenblum Desiré	6.00 NV
Merryvale Antigua	8.00
07 Symphony	6.00
<b><i>Flight of Dessert Wines</i></b>	<b>10.00</b>

Executive Chef  
Michael Ward