



DESSERTS

◆ **PASSION FRUIT CRÈME BRÛLÉE** 7

*PAUL JABOULET, *Muscat de Beumes de Venise,*
Rhône '06 9.75

CRÈME FILLED WARM BEIGNETS 7

*with powdered sugar and honey or
hot chocolate sauce*

*J. LOHR "*Late Harvest,*" *Riesling, Arroyo Seco '06 9.50*

◆ **CHOCOLATE GRAND MARNIER MOUSSE CAKE** 8

*EDMEADES, "*Late Harvest,*" *Zinfandel,*
Alden Vineyard, Mendocino Ridge '05 5.00

◆ **PEACH CHARLOTTE ROYALE** 8

delicate peach mousse in a housemade Swiss roll case

*CHILDRESS, "*Polar,*" *North Carolina '06 9.00*

PROFITEROLES 6

*with housemade vanilla ice cream and
lots of hot chocolate sauce*

*FONSECA, *Late Bottled Vintage '03 6.00*

◆ **CHOCOLATE RASPBERRY CHEESECAKE** 7

with orange shortbread crust

*BONNY DOON, "*Framboise,*" *California MV 6.00*

◆ **PRINT WORKS MINI DESSERT MÉLANGE** 12

*Profiterole, Chocolate Raspberry Cheesecake,
Peach Charlotte Royale, Passion Fruit Crème Brûlée*

CHEESE BOARD *Mkt*

selection of artisan cheeses

*Indicates wine pairing selections