

## DESSERTS

◊ **BUTTER PECAN & MILK CHOCOLATE TIMBALE 8**

*with butter pecan mousse, tart cherries and cinnamon whipped cream*

\*CAMPBELLS Muscat Rutherglen, Australia MV 10.25

**MORE THAN CHOCOLATE CAKE 8**

*flourless chocolate decadence disguised as cake, with a layer of vanilla scented chocolate pâte and fresh raspberries*

\*PACIFIC RIM "Framboise," California MV 6.00

◊ **PASSION FRUIT CRÈME BRÛLÉE 7**

*baked custard infused with a puree of passion fruit, topped with a delicate layer of caramelized sugar and served with almond crisp cookies*

\*J. LOHR, "Late Harvest," Riesling, Arroyo Seco '14 9.50

**PROFITEROLES 6**

*pastry puff trio filled with housemade vanilla bean ice cream and drizzled with warm chocolate sauce*

\*FONSECA 2011 Late Bottled Vintage 6.00

**CRÈME FILLED WARM "BEIGNETS" 8**

*deep-fried pastry puffs made in house, filled with rich pastry cream, dusted in powdered sugar and served with warm chocolate sauce*

\*COCKBURN'S 10 Year Tawny 8.00

**MOUSSE DUET 8**

*Grand Marnier white chocolate and decadent dark chocolate with freshly whipped cream and pirouettes*

\*GRAHAM'S 20 Year Tawny 11.50

**AFFOGATO 6**

*housemade vanilla bean ice cream with a shot of steaming espresso, served with French almond macarons*

\*EMILIO HIDALGO, Pedro Ximénez Sherry 12.00

◊ **PRINT WORKS MINI DESSERT MÉLANGE 12**

*More Than Chocolate Cake, Passion Fruit Crème Brûlée, Grand Marnier White Chocolate Mousse, Profiterole*

\*Indicates wine pairing selections

*Please let us know about your allergies.  
Some recipes may contain nuts or other allergens.*