

DESSERTS

◊ **OPERA CAKE 8**

almond sponge cake layers with coffee buttercream, ganache, chocolate sauce and fresh raspberries

*CABERNET FRANC RUBY, Shelton Vineyards 9.25

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

◊ **COCONUT-CINNAMON CRÈME BRÛLÉE 7**

baked custard infused with toasted coconut and cinnamon, topped with a delicate layer of caramelized sugar and served with gingersnap cookies

*CAMPBELLS Muscat Rutherglen, Australia MV 10.25

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**

Opera Almond Cake, Coconut-Cinnamon Crème Brûlée, Dark Chocolate Mousse, Profiterole

*Indicates wine pairing selections

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