

DESSERTS

◆ **CRÈME FRAICHE CHEESECAKE 8**

*with a citrus-rosemary shortbread crust and
strawberry-rhubarb coulis*

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

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

◆ **LEMON CRÈME BRÛLÉE 8**

*baked custard infused with lemon zest, topped
with a delicate layer of caramelized sugar and served with
a lavender shortbread cookie*

*CAMPBELLS Muscat Rutherglen, Australia MV 10.25

PROFITEROLES 7

*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**

*milk chocolate raspberry 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 macaroons*

*EMILIO HIDALGO, Pedro Ximénez Sherry 12.00

◆ **PRINT WORKS MINI DESSERT MÉLANGE 12**

*Crème Fraiche Cheesecake, Lemon 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.*