



DESSERTS

◊ PEACH BAVARIAN 8

with brûléed peaches, whipped cream and almond crème anglaise

*SARACCO Moscato d'Asti '18 6.25

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

◊ WHITE PEACH CRÈME BRÛLÉE 8

baked custard infused with white peach puree, topped with a delicate layer of caramelized sugar and served with a cinnamon-cardamom almond crisp cookie

*BEAULIEU VINEYARDS "Muscat de Beaulieu," Napa MV 6.50

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

Peach Bavarian, White Peach 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.*

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