



DESSERTS

◊ **LEMON-BLUEBERRY CHEESECAKE 8**
*in a house-baked citrus shortbread crust with
blueberry compote and crème fraîche glaze*

*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

◊ **SALTED CARAMEL CRÈME BRÛLÉE 8**
*baked custard infused with salted caramel sauce, topped
with a delicate layer of caramelized sugar
and served with pirouette cookies*

*RAINWATER Leacock's 6.00

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**
*Lemon-Blueberry Cheesecake, Salted Caramel 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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