



## DESSERTS

### ◆ APPLE STREUSEL TART 8

*with caramelized apples, apple butter,  
pomegranate reduction and salted caramel ice cream*

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

### 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

### ◆ BUTTERSCOTCH CRÈME BRÛLÉE 8

*baked custard infused with a traditional butterscotch sauce and  
topped with a delicate layer of caramelized sugar, served with  
orange-almond shortbread cookie*

\*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

*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 macaroons*

\*EMILIO HIDALGO, Pedro Ximénez Sherry 12.00

### ◆ PRINT WORKS MINI DESSERT MÉLANGE 12

*Apple Streusel Tart, Butterscotch 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.*

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED

PRINTWORKSBISTRO.COM