

## DESSERTS

### ◊ **APPLE PITHIVIER 8**

*puff pastry tart filled with almond frangipane and apple butter with chocolate sauce and sheep's yogurt orange ice cream*

\*CAMPBELLS Muscat Rutherglen, Australia MV 10.25

### **MORE THAN CHOCOLATE CAKE 8**

*flourless chocolate decadence disguised as cake, with a layer of vanilla scented chocolate pâte and fresh raspberries*

\*HAWK & HORSE "Latigo," Late Harvest Cabernet, Lake County 11.00

### ◊ **CHAI SPICED CRÈME BRÛLÉE 8**

*with pirouette 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**

*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**

*Apple Pithivier, Chai Spiced 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.*