

Desserts

\$9

Lemon Olive Oil Cake

apple-sun dried cherry compote, honey cream cheese, cinnamon gelato

Water & Wine "Fricassée"

assorted mixed berries and sorbets

Crème Brulee

Tahitian vanilla custard, caramelized sugar

Warm Chocolate Cake

molten center, macerated raspberries, whipped cream, Tahitian vanilla gelato

Ice Cream Sandwich

chocolate chips, peanut butter morsels, Tahitian vanilla gelato, chocolate sauce

Chocolate Banana Bread Pudding

brioche, Tahitian vanilla gelato, crème anglaise, chocolate sauce

Mascarpone Cheese Cake

graham cracker crust, strawberry-vanilla crème anglaise

Gelato or Sorbet Selections

Chef's Selection of Cheeses

truffle honey, walnut raisin toast \$14

Featured Dessert Wine

Pupillo, "Solacium" Moscato di Siracusa, 12' (Sicilia)

A still Moscato. Golden yellow in color, to the nose the aroma is spicy, full and ethereal with hints of apricot jam, honey candied orange, white flowers and cinnamon.

Glass 10.00 Bottle 50.00

To compliment these wonderful desserts we offer a vast assortment of dessert wines (opposite page)