

# Desserts

\$9

Honey Chevre Panna Cotta  
Dried Cherry-Pear-Thyme Compote, Whip Cream

Water & Wine "Fricassée"  
assorted mixed berries and sorbets

Crème Brulee  
Tahitian vanilla custard, caramelized sugar

Ice Cream Sandwich  
chocolate chips, peanut butter morsels, Tahitian vanilla gelato, chocolate sauce

Peach Bread Pudding  
brioche, vanilla crème anglaise, whipped cream, rum-raisin gelato

Mascarpone Cheese Cake  
graham cracker crust, strawberry-vanilla crème anglaise

Chocolate Decadence  
mocha mousse, raspberries, flourless chocolate cake, mint syrup

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)*