

Dessert

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| Apple Tarte Tatin • 7 | Peanut Butter Ice Cream Sandwich • 6 |
| Milk Chocolate Pot de Crème • 5 | Blood Orange–Hazelnut Crème Brûlée • 7 |
| Lemon Ricotta Pie • 7 | Cinnamon Sugar Donut Holes • 4 |
| Carrot Cake Bread Pudding • 6 | Local Pumpkin French Toast! • 6 |
| Chocolate w/ optional whiskey tasting • 8/17/26 | Cheese w/ optional wine pairing • 11/20/29 |
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Dessert Wines

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| Zinfandel Amador Ice • 15
<i>Renwood, Amador County, California 2009</i> | Tokaji Sweet Furmint • 11
<i>Alana–Tokaj, Hegyalja, Hungary 2006</i> |
| Ice Wine Vidal Blanc • 17
<i>Mazza Vineyards, Lake Erie, Pennsylvania 2009</i> | Recioto di Soave Classico • 9
<i>La Schiavelte “Il Mandolare”, Verona, Italy 2004</i> |
| Pomme de Glace “Ice Apple Wine” • 9
<i>Clos Saint–Denis, Québec, Canada NV</i> | Pedro Ximenez Sherry • 10
<i>Alvear Solera 1927, Montilla–Morales, Spain NV</i> |
| Vin de Glacière Riesling • 10
<i>Pacific Rim, Columbia Valley, Washington 2010</i> | Banyuls Hors D’Age • 8
<i>Domaine de Valcros, Banyuls, France NV</i> |
| Vidal Blanc Ice Wine • 7
<i>Tomasello Winery, Atlantic County, NJ 2009</i> | 10 yr. Tawny Port • 14
<i>Sandemans, Oporto, Portugal</i> |
| Muscat Blanc • 8
<i>Torbreck “The Bothie”, Barossa, Australia 2009</i> | 20 yr. Tawny Port • 16
<i>Sandemans, Oporto, Portugal</i> |
| Sauternes • 10
<i>Chateau Bastor–Lamontagne, Graves, France 2007</i> | 30 yr. Tawny Port • 18
<i>Sandemans, Oporto, Portugal</i> |