

Dessert Wines

Red:

Perfect with Chocolate Souffle' or Trufflicious - \$4.25 ea

**Giuseppe Lonardi, Recioto, DOC
Vento, IT '03, 500ml \$41**

60% Corvina, 20% Rondinella, 20% Molinara.

A stunning dessert wine. Very concentrated & rich in residual sugar.
Flavors of honey, dark coffee & rich dried fruits. 14% alc.

Cline Late Harvest Mourvedre

Contra Costa County, CA 03', ½ Btl \$30

Berries, chocolate & coffee with characteristic earthiness. 15% alc.

White:

*Perfect with Keylime Cheesecake \$4.25,
Lemoncello Flute \$6 or Crème Brulee - \$5*

Poire Authentique, Btl \$26

A pear cider with a hint of residual sugar.

Good acidity with texture & taste of ripe pears. 4% alc.

Chateau Doisy-Vedrines,

Sauternes, FR 03' ½ Btl \$33

Aromas of dried pineapple, apple tart & pecan
pie with sweet honey. 14% alc.

NW Totem Cellars – Elerding Late Harvest

Viognier, WA 06' ½ Btl \$30

Aromas of citrus zest & pear. Tropical fruit flavors. 10% alc.

Chateau Ste Michelle Late Harvest

Chenin Blanc, WA 05', ½ Btl \$31

Aromas & flavors of honeydew, lime & orange marmalade.
Palate is balanced with sweet fruit & natural acidity. 7.5% alc.

Columbia Crest Reserve, Semillon Ice Wine,

Columbia Valley, WA 05', ½ Btl \$33

Sweet earth, pineapple & honey aromas lead into
wonderful coconut, & melon on the palate. 10% alc.

La Spinetta Moscato D'Asti, IT 06' ½ Btl \$15

Vibrant, fresh, delicately sweet & light.

Brilliant fruit flavors. 5.5% alc.

Innocent Bystander, Moscato,

Australia ½ Btl \$22

A refreshing sipper that offers aromas of watermelon,
red apples & soft rose petal characters.

Desserts

Tiramisu-“Pick me up”- \$3.95

Espresso drenched cake layers enhanced with
Mascarpone Cheese mousse.
9x10 Sheet cake (12 slices) \$39

Key Lime Cheesecake - \$4.25

Refreshingly sweet/tart key lime cheesecake, capped with
a lime enhanced cream topping.
Round 14 pre-cut slices \$40

Caramel Cream Avalanche - \$3.95

Two layers of light vanilla cake garnished with caramel
mouseline (buttercream mixed with pastry cream)
and caramel made with evaporated milk.
Sheet cake (24 slices) \$45

Walnut Bourbon Torte - \$3.95

Walnut filling spiked with Bourbon.
Perfect dessert with our Rocha & Kopke Port selections.
Round 14 pre-cut slices \$39

Tartufo Classico - \$5.00

Chocolate-hazelnut gelato covered with crushed hazelnuts.

Crème Brulee - \$5.00

A classic European creamy custard dessert. Served in a glass cup.

Flute Lemoncello - \$6.00

Refreshing lemon gelato served in a champagne flute.

Chocolate Soufflé' - \$4.25

An exquisite chocolate cake with a rich molten center.
Served warm and topped with powdered sugar.
12ea (1cs) \$41

Trufflicious - \$4.25

White chocolate truffle mousse covering a layer of moist chocolate cake.
Topped with a feather light dark chocolate mousse.
Round 14 pre-cut slices \$40

Dish of Vanilla or Spumoni Ice Cream

\$2.95

Place orders with manager for retail desserts.