

# Sparkling Wines – Dessert Wines - Dessert Sparkling

Domaine Ste Michelle, WA  
Columbia Valley  
\$3.75 4oz/\$21 750ml

-Brut-

Bright acidity & effervescence.

-Blanc de Noir-

Strawberry impressions in the nose & on the palate.  
Initial impression is dry, with a soft & fruity aftertaste.

-Blanc de Blanc-

The Cuvee is made primarily of Chardonnay.

Foss Marai Prosecco, IT \$5.00/187ml

Aromas mingle of acacia & apple.  
Velvety sensation stimulated by lots of bubbles.

Banfi Rosa Regale, IT \$6.00/187ml

Aromatic with a hint of rose petals & raspberries.  
An elegant aperitif with a fruity character  
that works well with spicy foods.

Veuve Clicquot Ponsardin "Yellow Label", FR \$35 ½ bottle  
Golden Yellow. A fine balance between fruity and toasty.

Ruinart Rose, NV, FR \$50 ½ bottle

Orange-yellow rose petal color with a very fine, profuse & sustained  
mousse. A fine, fresh, fruity wine with well-integrated tannins.

Argyle Brut, OR \$35

25% Pinot Noir, 75% Chardonnay.

Aromas of grapefruit citrus-blossom ride the pinpoint bubbles  
into your senses. Flavors of pear & citrus blossom honey.  
Finish is long lasting & fresh fruited with an amazing  
mineral structure.

## Dessert Wines

**Moet & Chandon Nectar Imperial, FR Btl \$58**

Semi-sweet and displays a wonderful nose of  
Bright stone fruit and honey. 12% alc.

**NW Totem Cellars – Elerding Late Harvest**

**Viognier, WA 06' ½ Bottle \$30**

On the nose, citrus zest & pear. Floral & tropical fruit provides a delicate sweetness. 10% alc.

**Chateau Doisy-Vedrines,  
Sauternes, FR 03' ½ Bottle \$33**

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

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

Vibrant, fresh, delicately sweet & light.  
Brilliant fruit flavors. 5.5% alc.

**Columbia Crest Reserve, Semillon Ice Wine,  
Columbia Valley, WA 05', ½ Bottle \$33**

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

**Chateau Ste Michelle Late Harvest  
Chenin Blanc, WA 05', ½ Bottle \$31**

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

**Cline Late Harvest Mourvedre  
Contra Costa County, CA 03', ½ Bottle \$30**

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

**Mission Hill 5 Vineyards Riesling Icewine  
Okanagan Valley, BC 06', 187ml \$27**

Naturally frozen on the vine.  
Ripe apricot, peach and honeyed papaya. 9% alc.

## Desserts

**Tiramisu-"Pick me up"- \$3.95**

Espresso drenched cake layers enhanced with Mascarpone Cheese mousse.

**Key Lime Cheesecake - \$4.25**

Refreshingly sweet/tart key lime cheesecake, capped with a lime enhanced cream topping.

**Caramel Cream Avalanche - \$3.95**

Two layers of light vanilla cake garnished with caramel mousseline (buttercream mixed with pastry cream) and caramel made with evaporated milk.

**Pecan Torte - \$3.95**

Combination of crunchy Pecans & creamy Caramel filling.  
Drizzled with Caramel on top.  
**Try this dessert with our Rocha & Kopke Port selections.**

**Chocolate Souffle' - \$4.25**

An exquisite chocolate cake with a rich molten center.  
Served warm and topped with powdered sugar.

**Trufflicious - \$4.25**

White chocolate truffle mousse covering a  
layer of moist chocolate cake.  
Topped with a feather light dark chocolate mousse.

**Dish of Vanilla or Spumoni Ice Cream**

\$2.95