



desserts

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| PASTEL DE TRES LECHES WITH MINTED TROPICAL FRUIT SALAD AND COCONUT SHERBET | 8. |
| LEMON MERINGUE TART WITH RASPBERRY SORBET | 8. |
| CARROT CAKE WITH ORANGE SORBET AND CREAM CHEESE ICING | 8. |
| MILK CHOCOLATE PEANUT BUTTER MOUSSE TORTE WITH WHISKEY ICE CREAM AND HOUSEMADE “BEER NUTS” | 9. |
| MADAGASCAR VANILLA BEAN CRÈME BRULEE WITH BRANDY SNAP COOKIES AND FRESH BERRIES | 8. |
| INDIVIDUAL WARM CHOCOLATE CAKE WITH FRENCH VANILLA ICE CREAM | 8. |
| MOCHA ESPRESSO BREAD PUDDING WITH FRENCH VANILLA ICE CREAM AND JAMAICAN RUM CARAMEL | 7. |
| SPANISH FLAN WITH TRADITIONAL SPANISH VANILLA CUSTARD AND RUM AND CARAMEL SYRUP | 7. |

suggested accompaniments

FOR ADDITIONAL LISTINGS, PLEASE ASK YOUR SERVER FOR A COMPLETE WINE LIST

PORTS AND SHERRIES

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| DOW’S 20 YEAR AGED TAWNY PORTO | 9. | 80. |
| GRAHAM’S VINTAGE PORT ’94 | 15. | 165. |
| FONSECA – PORTO BIN 27 | 7. | 50. |
| PORTO MESSIAS – COLHEITA, PORTUGAL ’00 | 8. | 40. |
| QUINTA DO NOVAL BLACK PORTO – PORTUGAL | 9. | 60. |

STICKIES

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| MOSHIN POTION NO. 9 LATE HARVEST BLEND – CALIFORNIA | 10. | 50. |
| BOUCHAINE “BOUCHE D’OR” CHARDONNAY – CALIFORNIA | 9. | 40. |
| FAR NIENTE “DOLCE” LATE HARVEST WINE ’05 – CALIFORNIA | 16. | 80. |
| INNISKILLIN “VIDAL” ICEWINE – NIAGRA, CANADA | 21. | 105. |
| INNISKILLIN “CAB-FRANC” ICEWINE – NIAGRA, CANADA | 28. | 140. |
| VINAS PINOL “MISTELLA OLD VINES RED” TERA ALTA | 10. | 50. |
| DOMAINE DES BERNARDINS MUSCAT – BEAUMES DE VENISE | 9. | 40. |
| CHATEAU HAUT-MAYNE – SAUTERNES – FRANCE ’08 | 10. | 50. |

BRANDIES

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| DARON – CALVADOS | 12. |
| PIERRE FERRAND – AMBRE – COGNAC | 12. |
| PIERRE FERRAND – RESERVE – COGNAC | 18. |
| PIERRE FERRAND – SELECTION DE ANGES — COGNAC | 27. |