



Wine Bar & Kitchen

Sweet Things

Buttermilk Vanilla Panna Cotta
Clementine

8.

Flourless Chocolate Cake
Peanuts & Cold Cream

9.

Apple Tarte Tatin
Crème Sucrée

9.

Red Wine Poached Pear
Spiced Crème Fraîche

9.

Rum Raisin Carrot Cake
Cream Cheese Mousse

9.

Espresso Crème Brûlée

8.

Dessert Wine

Chenin Blanc Demi-Sec, Domaine Richou, Côteaux de l'Aubance, Loire Valley, 07 9.

Muscat de Beauges-de-Venise, Paul Jaboulet, Rhône Valley, France, 2007 11.

Sauternes, Le Dauphin de Château Guiraud, Bordeaux, 2002 12.50

Moscato d'Asti, "Bricco Quaglia" La Spinetta, Rivetti, Piedmont, Italy, 2010 8.

Sol Alto (Malvesia Toscana/Moscato Giallo), Le Pupille, Tuscany, Italy, 2004 9.

Zibbibo, Villa Moresco, Sicily, Italy, NV 8.50

Malaga, Selección Especial, Jorge Ordoñez, Malaga, Spain, 2007 9.50

Jurançon Moëlleux (Maseng) Ballet d'Octobre, Jurançon, France, 2008 9.75

Chardonnay/Semillon The Noble, d'Arenberg, Australia, 2006 10.

Dessert Wine Flights

Moscato d'Asti, "Bricco Quaglia" La Spinetta, Rivetti, Piedmont, Italy, 2010

Malaga, Selección Especial, Jorge Ordoñez, Malaga, Spain, 2007

Muscat de Beauges de Venise, Paul Jaboulet, Rhône Valley, France, 2007

15.

Amontillado Del Duque, 30 Años, Gonzales Byass, Jerez, Spain

Madeira, Broadbent, Portugal, Colheita 1996

Noval Black Port, Quinta Do Noval, Portugal, NV

15.