

# DESSERTS

## **NEW YORK STYLE CHEESECAKE**

*Served with a fresh strawberry*

\$7.95

*paired with Gatti Piero Piemonte Moscato an additional \$11.50*

## **OLD FASHIONED CHOCOLATE CAKE**

*Served warm with Vanilla Bean Ice Cream*

\$7.95

*paired with Blandy's, Alvada Madeira 5 yr old an additional \$9.00*

## **KEY LIME AND COCONUT TART**

*Served with a Strawberry Margarita Sauce*

\$7.95

*paired with Covey Run Reserve Semillon Ice Wine an additional \$13.50*

## **TRADITIONAL VANILLA CRÈME BRULEE**

*Caramelized and served with raspberries*

\$7.95

*paired with Nicolaysen "Bien Nacido" Late Harvest an additional \$17.50*

## **SORBET SAMPLER**

*Ecuadorian Passion Fruit, Coconut Cream from Dominican Republic*

*Raspberry from Oregon*

\$7.95

## **BANANA CREAM PIE**

*Sliced Bananas, Custard, Whipped Cream,*

*Hazelnut and Graham Cracker Crust, Chocolate Sauce*

\$8.95

*paired with Bouchaine "Bouche d'Or" Late Harvest Chardonnay an additional \$12.50*

## **WARM CHOCOLATE BREAD PUDDING**

*Served with Vanilla Bean Sauce*

\$7.95

*paired with Quady "Elysium" Black Muscat an additional \$9.50*

## **RUSTIC APPLE TART**

*(for two to share)*

*Apples baked in Phyllo dough,*

*with Vanilla Bean Ice Cream and Caramel Sauce*

\$11.95

*paired with Inniskillin "Gold" Oak Aged Vidal Ice Wine an additional \$25.00*

## **WARM MACADAMIA NUT TORTE**

*Toasted macadamia nuts, baked with caramel and chocolate*

*On a crushed macadamia nut crust with vanilla ice cream*

\$7.95

*paired with Ramos Pinto 10 yr Tawny an additional \$13.50*