

## DESSERTS

### WARM APPLE POT PIE

*Roasted Apples, Caramel Crème Fraîche, Pecan Bourbon Ice Cream*

*Pairing: Royal Tokaji, 5 Puttonyos, Hungary 2006*

### PUMPKIN CRÈME BRULÉE

*Pumpkin Custard, Cranberry Compote, Gingersnap Cookie*

*Pairing: Kracher, Trockenbeereauslese, Burgenland, Austria, NV*

### PIÑA COLADA ESKIMO PIE

*Coconut Ice Cream, Vanilla Roasted Pineapple, Chocolate Crispies*

*Pairing: Lustau Sherry, Light Fino "Jarana", Jerez, Spain*

### PB&J

*Chocolate Bon Bon, Grape Jam, Peanut Butter Mousse, PB&J Ice Cream*

*Pairing: Linne Calodo "Sweet Leona", Zinfandel, Paso Robles, 1999*

### CHOCOLATE SOUFFLÉ

*Valrhona Chocolate Soufflé, Ginger Caramel Sauce, Vanilla Ice Cream*

*Pairing: Barbeito "Boston", Bual, Madeira*

### S'MORE BEIGNETS

*Chocolate Doughnuts, Toasted Marshmallow, Graham Cracker Sugar*

*Pairing: 20 yr Tawny Port, Taylor Fladgate*

### ASSORTED COOKIE PLATE

*Chocolate Chunk, Double Chocolate Toffee, French Macaroon and More.....*

*Pairing: La Sala, Vin Santo, Tuscany, Italy*

### SELECTION OF 3 ICE CREAMS OR SORBETS

*Please ask your server for daily selection.*

### SELECTION OF DOMESTIC AND IMPORTED CHEESE

Pastry Chef Crystal Whitford