



Dessert October 2011

Warm Valrhona Chocolate Cake
Macadamia Nut Brittle & Malted Ice Cream

Espresso Crème Brûlée
Hazelnut "Con Panna", Vanilla Tuilles

Croquembouche
Raspberry Mousse, Pistachio Crème Pâtissière

Peanut Butter Cup
Peanut Butter Mousse, Chocolate Cake, Milk Chocolate Shell

Cardamom Poached Pear Tarte Tatin
Saffron Ice Cream

Sampling of House-Made Ice Creams & Sorbets
Vanilla Tuile

Desserts \$10

Mizuna Cheese Plate
Daily Selection of Artisanal Cheese from The Truffle \$14

Ports, Dessert Wines, & Cognac

Dow's
2005 Late Bottled Vintage - \$9

Dow's
20 Year Tawny - \$14.00

Blandy's
15 Year Old Malmsey Madeira - \$16.00

2006 Maison Nicolas
Sauternes - \$12.00

Kracher
Beerenauslese Cuvée - \$15.00

Tarquet
Bas-Armagnac - \$18.00