

# DESSERT

*With suggested wine pairings*

## Lemon Crème Brûlée

\$8

Sauternes, Château Les Justices 2012 \$12

Sauternes, Château Doisy Daëne 2006 \$20

## Chocolate Espresso Torte

*vanilla bean ice cream, sauce brûlot*

\$8

Dow's 20 year \$18

Warre's 1980 \$30

## Profiteroles

*vanilla bean ice cream and hot chocolate ganache*

\$8

Quady Elysium, California 2013 \$7.50

Inniskillin Cabernet Franc Icewine, Niagara Peninsula 2007 \$30

## Classic New York Cheesecake

*cherries jubilee*

\$9

Donatella Cinelli Colombini, Vin Santo del Chianti 2005 \$16.50

La Coume du Roy Vieux Muscat, Languedoc-Roussillon \$30

## Seasonal Cobbler

*a la mode*

\$7

## Artisanal Cheese Plate

*chef's daily selections*

\$15

The Rare Wine Company "New York Malmsey Madeira Special Reserve" \$12.50