

## Joanna's Dessert Menu

Fresh Fruit & Cheese Platter

## Churchill's Ports Winemaker Johnnie Graham

Apple Tart Crisp short pastry base topped with glazed apples and served with vanilla ice cream.	\$8	Finest Vintage Character A Ruby port, made from 100% Grade A vineyards.	\$8/gl
rainia ice oreani.		LBV 1997	\$9/gl
Bitter Chocolate Mousse Dark chocolate mousse on a chocolate spong base, dusted with cocoa powder.	\$8 ge	Late Bottled Vintage Ports, allow the drinker to sample a great vintage earlier than usual.	4778
Tartufo Limoncello Lemon gelato with a limoncello cream center, covered with meringue sprinkles.	\$9	Ten Year Tawny One of the finest Tawny, with nutty, vanilla and caramel flavors.	\$10/gl
Chocolate Soufflé Chocolate cake with a rich, molten chocolate center, served with vanilla ice cream.	\$9	Vintage 1994 This is a classic, concentrated Vintage Port from a great year. Huge berry fruit is balanced with oak and fine tannins.	\$14/gl
<b>Tiramisu</b> Layers of espresso drenched sponge cake an Mascarpone cream.	\$8 ad	Quinta Aqua Alta 1983 This vineyard is the pride and joy of Johnnie Graham. Aqua Alta	\$20/gl
Profiteroles Cream puffs filled with Chantilly cream, covered with white & dark chocolate.	\$9	produces a very complex, masculine sty Port.	vle of
Ricotta Cheesecake Italian cheesecake delicately textured with a hint of natural orange oil.	\$8	And	
Joanna's Crème Brulee	\$8	<b>Dessert Wines</b>	
Assortment of Ice Cream & Sorbet	\$7	Vin Santo	\$6/gl
And		Muscat Beaumes de Venise	\$8/gl

\$9.75

Passito di Pantelleria

\$8/gl