

Pastries

Creme Brulee lightly scented with Star Anise and
Vanilla Bean with Caramelized Banana Crust

Chevre Cheesecake with Spiced Red Wine Sauce,
Candied Hazlenuts, and Granny Smith
Apple Sorbet

"Ambrosia's" Warm Blueberry Cobbler
with Lemon Verbena and
Blueberry Lemon Jce

Warm Chocolate Pudding Cake with Deep Chocolate,
Mint Essence and White Chocolate Jce Cream

Cool Cantelope and Vanilla Soup with a Pistachio
Genoise, Shaved Cantelope and Strawberries

Assortment of Sorbet and Jce Creams

Assorted Fresh Berries

\$7.50 each

Larry Kessel
Pastry Chef

Coffee Bean Choices

3. each

E	normal
S	one cardamon bean
P	nutmeg syrup
R	ginger snap
E	armagnac add 1.
S	saffron lemon peel
S	cinnamon
O	orange peel

4. each

C	butterscotch
A	maple
P	orange peel
P	Sambuca add 1.
A	Drambuie add 1.

Teas

2.

Rose Hips, Darjeeling, Golden Nepal,
Camomille, Peppermint, Orange Spice,
Keeman, Earl Grey

Cognacs

Martell Cordon Bleu	10.
Remy Martin V.S.O.P.	8.
Remy Martin X.O.	25.
Hine Rare & Delicate	9.
A.E. Dor V.S.O.P.	15.
Courvoisier V.S.O.P.	8.
Delamain Vesper Fine Champagne	18.
Pierre Ferrand Grande Champagne Reserve	13.
Pierre Ferrand Grande Champagne Ambre	10.
Hennessy V.S.	8.
Hennessy X.O.	25.

Dessert Wines, Half Bottles

Bonny Doon, Vin de Glacière 1993	30.
Château D' Yquem (Sauternes), 1989	160.
Domaine Coyeux, Muscat Beaume de Venise, 1991	25.
Château Guiraud, 1 ^{er} Cru Sauternes, 1988	34.
	glass 11.
Bargetto, Special Select Late Harvest Gewürztraminer, Santa Cruz, 1993	25.

Armagnac

Larressingle, V.S.O.P. 10 year	7.
Danflou Exceptionale	17.
François Darroze 1965	9.

Calvados

Morin, Selection du Centenaire	12.
Jean Danflou	8.

Port

Dow's Tawny	7.50
Fonseca L.B.V	10.50
Fonseca 1970	19.50
Croft 1963	26.50
Taylor 1977	24.50

Grappa

Poli, Amorosa di Trocolato	12.
Poli, Amorosa di Vespaiolo	13.
Poli, Amorosa di Moscato	15.

Sherry - E. Lustau Solera Reserva

Rare Amontillado "Escuadrilla"	6.00
Light Fino Sherry "Jarana"	6.50
Rare Cream Solera Superior	6.75
Dry "Oloroso," E. Lustau	6.00