DESSERT
With recommended pairings

Chocolate Fondant
With Raspberry Compote, Mascarpone Ice Cream, Raspberry Yuzu Granité with Sumac
Lambic Framboise Ale, Belgium $8

Semifreddo Cappuccino
Orange Segments, Grand Marnier Reduction, Espresso Ganache
Tokaji Aszú “Birsalmás” 1996, Royal Tokaji, Hungary $24

Risotto
White Chocolate Risotto, Vanilla Roasted Pineapple, Pineapple Kaffir Lime Sorbet
Kracher Cuvée Beerenauslese 2003, Austria $18

Dacquoise
Spiced Gingerbread, Hazelnut Dacquoise, Blood Orange Cream
Domaine des Baumard Quarts de Chaume 2002, France $16

Heirloom Apple
Sautéed Heirloom Apples, Black Walnut Cream, Cinnamon Cap Mushroom Ice Cream
Moscato d’Asti “La Serra” 2004, Marchesi di Gresy, Piedmont, Italy $8

Napoleon
Valrhona Chocolate and Caramelized Banana Napoleon, Caramel Popcorn Ice Cream
Cabernet Franc Ice Wine 2002, Inniskillin, Niagara Peninsula, Canada $44