

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