

tonight's desserts

\$8 each -

old fashioned carrot cake
with pineapple butterscotch

lavender crème brulee
with scottish shortbread

dark chocolate-raspberry torte
cocoa nib chantilly and
raspberry-syrah reduction

sorbet & cookies
ask your server for tonight's selections

rhubarb pie
served warm with vanilla bean ice cream

dessert wines

Barnard Griffin syrah port, 08 WA 8.

Saracco moscato d'asti, 08 IT 8.

Domaine de Durban muscat, 06 FR 9.

Warre's 'Otima 10' tawny port, NV PO 9.

Bodegas Hidalgo 'Triana' Pedro Ximenez, NV SP 9.

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