



## DESSERT WINES BY THE GLASS

Linden Vineyards, Vidal Blanc, 'Late Harvest'  
Virginia, 2008 \$15

Michael Shaps, Cabernet Franc, 'Raisin d'Être'  
Monticello, Virginia, 2012 \$18

Domaine des Baumard, Chenin Blanc, 'Quarts de Chaume'  
Loire Valley, France, 2010 \$25

Didier Dagueneau, Gros & Petit Manseng  
'Les Jardins de Babylone', Jurançon, France, 2012 \$50

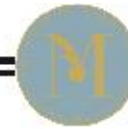
Château Rieussec, Sémillon/Sauvignon Blanc  
Sauternes, France, 2002 \$22

Château d'Yquem, Sémillon/Sauvignon Blanc  
Sauternes, France, 1995 \$105

Thunevin- Calvet, Grenache, Vin Doux Naturel  
Maury, Roussillon, France, 1995 \$12

Mas Amiel, Grenache, Vin Doux Naturel, Maury  
Roussillon, France, 2010 \$15

PLEASE INQUIRE ABOUT OUR SELECTIONS OF  
EAU DE VIE, ARMAGNAC AND CALVADOS



## DESSERTS

Plum & Coconut "Vacherin" \$12  
*Plum sorbet, labneh ice cream, black pepper meringue, coconut*

Pears "Alma" \$14  
*Red wine poached pears, buckwheat cake, pear sorbet,  
quark granité, hazelnut cream*

Figgy Pudding \$12  
*Goat cheese sponge cake, fresh and cooked figs, pistachio ice cream*

Les Pommes \$14  
*Apple confit, brown butter cake, Earl grey mousse,  
Calvados apple panna cotta, fresh apples,  
apple cider sorbet, peaches*

Mirabelle "Sachertorte" \$14  
*Chocolate mousse, Mirabelle plum preserves,  
Mirabelle eau de vie cream, cocoa sponge cake*

"L'Opéra" \$14  
*Manjari ganache, espresso caramel, coffee namelaka,  
vanilla bean mousse, Bastille 1789 ice cream*

Selection of Ice Creams & Sorbets  
\$5 per scoop  
*Vanilla Bean, Dark Chocolate, Coffee, Toasted Marshmallow Ice Creams  
White Nectarine, Blackberry, and Jonathan Apple Sorbets*

Customized Selections from our Cheese Cart  
3 Cheese- \$17, 4 cheese- \$22, 5 cheeses- \$25  
*Aggie's Mirabelle plum jam and Stoner Apiary's Honey*