

## Dessert Menu

*A Portion of All Dessert Proceeds Will Benefit the Capital Area Food Bank*

### **Seasonal Crème Brûlée**

Almond Biscotti

9

### **Florida Key Lime "Tart"**

Graham Cracker Crust, Toasted Coconut Sorbet

9

### **Chocolate Mousse Bomb**

Hazelnut Crunch, Vanilla-Bean Anglaise, Strawberry Coulis

9

### **Warm Donut Holes**

Coffee Bavarian Cream

9

### **Seasonal Fresh Berries**

Chantilly Cream

10

### **Selection of House Made Sorbets**

8

## Coffee Selections

### **Santa Lucia Estates, Rain Forest Certified Nicaraguan**

3.25

### **Nespresso Espresso**

3.50

### **Nespresso Cappuccino**

4.25

### **Shangri La Organic Hot Teas**

Earl Grey, English Breakfast, Chamomile Mint,  
Masala Chai, Tropical Orange Green Tea

3.25

## Dessert Wines + Sakes

### **Sauternes, La Fleur D'Or**

France, 2011, 375ml bin #600

11/48

### **Selección Especial (Moscatel), Jorge Ordonez**

Malaga, Spain, 2010, 375 ml, bin #601

10/44

### **Essensia (Orange Muscat), Quady**

Madera, California, 2013, 375 ml, bin #602

9/40

### **Banyuls, La Tour, Vieille Rimage**

Languedoc, France, 2013, 375 ml, bin #603

12/62

### **Malvaxia Passito, Barboursville Vineyards**

Barboursville, Virginia, 2010, 375 ml, bin #604

16/72

### **Sake, Asian Pear, Momokawa**

Forest Grove, Oregon, 750 ml, bin #903

6/34

### **Sake, Pearl Unfiltered/Uncut, Momokawa**

Forest Grove, Oregon, 750 ml, bin #905

6/34

### **Plum Wine, Kinsen**

Takara Sake USA, 750 ml, bin #906

6/34