

DESSERTS

- Jeni's IC. & Sorbet** seasonal flavors: 2 scoops 8
- Almond and Orange Tart** whipped cream 6
- Molten Chocolate Cake** lime and agave crème fraiche 6
- Panqueques** dulce de leche, strawberries,
jeni's salty caramel ice cream 8

DESSERT WINES

- Quinta do Noval Fine Ruby Port, NV**
Bright ruby colored port with a discitnctive character reminiscent
of wild dark cherries in a fresh, appealing style. 5
- Quinta do Noval Tawny Port, NV**
Elegant and delicate, this amber hued port has youthful notes
of raspberry and well balanced red fruits and caramel. 5
- Quinta Do Noval Black, NV**
Definitely not your grandfather's Port! Rich and sumptuous with
vibrant dark fruit in a fresh and bright style and flavors of cherry
and chocolate. 7
- Errazuriz Late Harvest Sauvignon Blanc**
Aromatic and crisp citrus notes surround the mouth-watering
candied grapefruit flavors, with elements of honeysuckle and
orange blossom. 8
- Alvear Cream Sherry, NV**
Sweet styled amber sherry with nutty, milkshake-like aromas
and a smooth and silky body 5
- Alvear 1927 Solera Sherry**
Thick and rich with deep flavors of fig, raisin, toffee and caramel
with bright nutty aromas, accented by maple and honey 9
- Alcyone Tannat Dessert Wine, Uruguay**
Polished tannins, radiant yet amber purple hue and its honey like
texture. Touched with a bouquet of winter flowers, Madagascan
vanilla bean and wild apple mint indulged with a warmth and
savor of whitte cacao soufflé. Savory and longsome finish 8