



## Dessert Menu

### Rhubarb Streusel Tart

**Freshly Baked Rhubarb Streusel Tart with Almond Milk Shake 10.00**

*Rotlan Torra Moscatell, Priorat, Spain 7.25*

### Strawberries and Cream

**Plant City Strawberries with Crunchy Meringue, Vanilla Crème  
and Strawberry Sorbet 9.00**

*Adelsheim Deglacé Pinot Noir, Oregon '05 13.25*

### Banana and Butterscotch "Buzz"

**Caramelized Bananas and Butterscotch Custard Stack with Coffee Caramel, Cocoa Nib,  
and Crunchy Plantain 10.00**

*Yalumba Museum Muscat, SE Australia 13.00*

### Valrhona Chocolate and Strawberry

**Warm Chocolate Cake with Molten Center, House made Strawberry Ice Cream,  
and Strawberry Sauce 10.00**

*Bonny Doon "Framboise," California 10.00*

### Inspired by "The Year of a Million Dreams"

**Honey Crunch Cake with Chantilly Cream, Oven-roasted Golden Pineapple,  
and Crunch Candy Crumble 10.00**

### Bing Cherry Crepes

**Crepes Filled with Quark Cheese, Bing Cherries, Cherry Reduction,  
and Vanilla Ice Cream 10.00**

*Michele Chiarlo Moscato D' Asti "Nivole," Piedmont 9.50*

## Port, Madeira, and Dessert Wine (3-oz Pour)

<i>Fonseca 20 Year Tawny Porto</i>	12.00	<i>Broadbent Boal, Madeira 1964</i>	68.00
<i>Dow's "LBV" Porto '00</i>	9.00	<i>Domaine de Coyeux, Muscat de Beaumes</i>	8.00
<i>Guenoc "Port," Guenoc '01</i>	7.25	<i>De Venise '02</i>	
<i>Bonny Doon "Framboise," California</i>	10.00	<i>Quady "Essensia" Orange Muscat, California '05</i>	10.00
<i>Far Niente "Dolce," Napa '01</i>	32.00	<i>Clos de Paulilles Banyuls Rimage '03</i>	10.00
<i>Adelsheim Deglacé Pinot Noir, Oregon '05</i>	13.25	<i>Rotllan Torra Moscatell, Priorat, Spain</i>	7.25
<i>Elderton Botrytis Semillon Riverina '05</i>	12.25	<i>Michele Chiarlo Moscato D' Asti "Nivole," Piedmont</i>	9.50
<i>Kent Rasmussen Late Harvest Gewurztraminer, Russian River '03</i>	6.75	<i>Blandy's 15 Year Old Malmsey, Madeira</i>	18.00
<i>Royal Tokaji, Tokaji Aszu 5 Puttonyos '00</i>	11.00	<i>Rosenblum Désiree Chocolate, CA</i>	9.25
<i>Yalumba Museum Muscat, SE Australia</i>	13.00	<i>Klein Constantia Vin de Constance, S. Africa '01</i>	18.00
		<i>Mission Hill Riesling Ice Wine Reserve, Okanagan '04</i>	15.00

## Cordials, Single Malts, Brandies, and Cognacs (2-oz Pour)

<i>Jacopo Poli "Merlot Di Poli," Grappa, Veneto</i>	9.75	<i>Labrot &amp; Graham "Woodford Reserve" Straight</i>	9.00
<i>Coeur de Lion Calvados Pays d'Auge "Hors d'Age"</i>	18.00	<i>Bourbon, Kentucky</i>	
<i>Germain-Robin "Cask 48" XO Brandy</i>	25.00	<i>Bushmills "3 Wood" Single Irish Whiskey</i>	15.00
<i>Remy Martin XO Cognac</i>	25.00	<i>Booker's Small Batch Straight Bourbon, Kentucky</i>	9.75
<i>Martell XO Cognac</i>	25.00	<i>Johnnie Walker Blue Label Scotch</i>	32.00
<i>Courvoisier XO Cognac</i>	25.00	<i>The Macallan "12 Year," Speyside</i>	9.50
<i>Remy Martin "Louis XIII" Cognac (1 oz.)</i>	125.00	<i>The Macallan "18 Year," Speyside</i>	20.00
<i>Larressingle VSOP Armagnac</i>	8.00	<i>The Macallan "25 Year," Speyside</i>	50.00
<i>Grand Marnier "100 Year," France</i>	23.00	<i>Glenmorangie "10 Year," Northern Highlands</i>	8.00
<i>Grand Marnier "150 Year," France</i>	33.00	<i>The Glenlivet "12 Year," Speyside</i>	9.00
<i>G. E. Massenez Poire Williams, Eau-de-Vie</i>	9.75	<i>Glenfiddich "12 Year," Speyside</i>	9.00
<i>Mount Gay Rum "Extra Old," Barbados</i>	9.00	<i>Laphroaig "15 Year," Islay</i>	12.00
		<i>Villa Grazia Limoncello, Italy</i>	8.00