

## *DESSERT WINES*

CROFT *-DISTINCTION - 8*

FONSECA *- 10 YEAR AGED TAWNY - 9*

TAYLOR FLADGATE *- 20 YEAR AGED TAWNY - 14*

2006 LILLY PILLY *- NOBLE BLEND - 8*

2006 KENDALL JACKSON *- LATE HARVEST CHARDONNAY - 9*

CHÂTEAU DE JAU *- MUSCAT DE RIVESALTES - 9*

CHÂTEAU DE JAU *- BANYULS — 9*

## *COFFEE & TEAS*

TAYLOR MAID ORGANIC COFFEES *- 3*

TAYLOR MAID ORGANIC TEA PRESS *- 3*

*PACIFIC COAST BREAKFAST, JASMINE GREEN, GUNPOWDER*

*EARL GREY, FLOWER POWER, HERBAL GARDENS*

## *DESSERTS*

*6*

SWEET CRÊPES WITH WHIPPED CREAM

CHOICE OF GARNISH:

CHOCOLATE-BANANA

CARAMELIZED APPLE COMPOTE

LEMON-BROWN SUGAR

WARM VALRHONA CHOCOLATE FONDANT CAKE  
WITH SALTED CARAMEL ICE CREAM

SELECTION OF HOUSE MADE SORBETS AND ICE CREAMS  
WITH HOUSEMADE COOKIE

BROWN SUGAR CRÈME BRÛLÉE

HONEY GLAZED BEIGNETS WITH MEYER LEMON CURD & STRAWBERRIES

PROFITEROLE WITH SWEET CREAM ICE CREAM, CHOCOLATE SAUCE AND TOASTED  
CANDIED PECANS

## *CAFÉ GOURMAND*

*9*

SELECTION OF THREE DESSERT TASTINGS  
SERVED WITH COFFEE