



Sweets

Crème Brûlée Trio: Dark Rum, Burnt Orange & Mango
 Rhubarb Clafoutis, Port Wine Syrup & Vanilla Ice Cream
 Buttermilk Panna Cotta, Port Wine Poached Bing Cherries & Morello Cherry Sorbet
 Chilled Local Strawberry Soup, Thyme & Crème Fraîche Parfait
 Chocolate & Coffee Napoleon with Salted Caramel Ice Cream
 Pineapple Consommé with Blood Orange Sorbet

Sweet & Fortified Wines

"Cuvée Beerenauslese" Alois Kracher (Burgenland) 2006 <i>Bright, fresh flavors. Very food-flexible.</i>	\$14	Heitz Cellars Port "Ink Grade" (Napa Valley) NV <i>Wine made in Port style with Portugues grapes. Sun-baked blackfruits, rich, spicy.</i>	\$15
Sauternes, Château Lahonade-Peyraguey (Sauternes) 2003 <i>Candied apricot, orange peel. Honeyed white flowers.</i>	\$12	Churchill's Ten Year Old Tawny (Oporto)	\$14
Coteaux du Layon "Clos de Sainte Catherine" Domaine des Baumard (Loire Valley) 2004 <i>Ginger lemon candy with notes of honeysuckle.</i>	\$17	Taylor-Fladgate Ten Year Old Tawny (Oporto)	\$14
Barsac Cru Classé, Château Doisy-Daëne (Graves) 2003 Candied orange, well balance, long finish.	\$18	Graham's Twenty Year Old Tawny (Oporto)	\$22
Banyuls, Coume del Mas "Quintessence" (Languedoc-Roussillon) 2001 <i>Blackberries, cocoa, spruce. Silken & complex.</i>	\$18	Bual, Barbeito "Reserva Velha" (Madeira) 1960 <i>Clementine peel, golden raisin, lime leaf, balsam.</i>	\$60
Fonseca 1997 (Oporto) <i>Raspberry & fresh berry aromas, elegant, smooth with cedar wood spice, long finish.</i>	\$36	Graham's Thirty Year Old Tawny (Oporto) <i>Caramelized, rich, intense nutty weetness.</i>	\$30
Banyuls, Chapoutier (Languedoc-Roussillon) 2007 <i>Toffee, roasted nuts & raisins. Perfect for chocolate.</i>	\$14	Verdelho, Blandy's Five Year Old (Madeira) <i>Medium-sweet aperitif, or for chocolate & nut desserts.</i>	\$11
Fonseca Bin #27 (Oporto)	\$11	Bual, Blandy's Five Year Old (Madeira) <i>Sweet caramel - raisin & allspice to finish.</i>	\$14
Malmsey, Blandy's Fifteen Year Old (Madeira) <i>Sweet & creamy, deep flavors of molasses & candied ginger.</i>	\$18	Boal, d'Oliveira "Reserva" (Madeira) 1968	\$50
		Verdelho, d'Oliveira "Reserva" (Madeira) 1912 <i>Chestnuts, clove, tamarind, laurel, matchstick minerals, peat moss. Rich & smoky.</i>	\$84