

# Desserts

*With suggested wine pairings...*

**Warm Mango Upside-down Cake,  
Rum Anglaise \$8**

*Oremus Tokaji, Hungary \$11.5*

**Warm Ginger Cake,  
Lemon Gelato, Caramel Sauce \$8**

*Don PX 1982 Gran Reserva Dessert Wine \$13.5*

**Classic Crème Brûlée \$7.5**

*Cooper Mountain Vin Glacé \$9.5*

**Warm Strawberry-Rhubarb Crisp,  
Toasted Almond Ice Cream \$8.5**

*Oremus Tokaji, Hungary \$11.5*

**Sorbet of the Season \$7**

**Warm Flourless Chocolate Cake  
Amarena Cherries, Vanilla Ice Cream \$8.5**

*Justin Obtuse Cabernet Dessert Wine \$7*

**Chocolate-Caramel Pôt de Crème \$8**

*Cooper Mountain Vin Glacé \$9.5*

**Selection of Artisan Cheeses  
With an Assortment of Bread, Fruit, &  
Chutney \$13 for 1, \$25 for 2**

# Dessert Drinks

**Oatmeal Cookie**

*Bailey's Irish Cream, Butterscotch & Cinnamon  
Schnapps, cream \$8*

**Espresso Martini**

*Kahlua, vanilla-infused vodka, espresso \$8*