

Desserts

\$9

Honey Chevre Panna Cotta

Dried Cherry-Pear-Thyme Compote, Whip Cream

Strawberry-Moscato Bread Pudding

brioche, zabaglione gelato, creme anglaise, strawberry cream

Crème Brulee

tahitian vanilla custard, carmalized sugar

La Griglia "Fricassée"

berries, mixed sorbets

Ice Cream Sandwich

chocolate chip cookies, butterscotch-peanut butter morsels, vanilla gelato

Mascarpone Cheesecake

graham cracker crust, strawberry-vanilla crème anglaise

Chocolate Decadence

mocha mousse, raspberries, chocolate-flourless cake, ganache, raspberry sauce mint syrup

Assorted Sorbets & Gelato

Chef's Selection Of Cheeses

truffle honey, walnut raisin toast \$14

Pupillo, "Solacium" Moscato Di Siracusa, 2012 (Sicilia)

A still Moscato. Golden yellow in color, to the nose the aroma is spicy, full and ethereal with hints of apricot jam, honey, candied orange, white flowers, vanilla, and cinnamon

To compliment these wonderful desserts we offer a vast assortment of port and dessert wines (opposite page)