



## Desserts

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### Club Paradise

Meyer Lemon Tart, Coconut Crumble, Prickly Pear & Elderflower Puree  
Aloe Vera, Tropical Fruits ~ 14

### Layers of Mousse

Orange Blossom, Earl Grey & Chocolate Mousse, Blood Orange  
Grand Marnier Glace, Fudge Sauce ~ 13

### 'Cappuccino'

Coffee-Infused Panna Cotta, Amaretto Caramel & Glace  
Espresso Angel Food Cake, Almond Milk Foam ~ 16

### Chocolate Soufflé

Meringue Cream, Confectioners' Sugar, Hazelnut Anglaise ~15

### Crème Brûlée

Vanilla Crème, Vanilla Bean Glace, Espresso Amaretti Cookie ~ 12

### Assortment of Glace and Sorbet

A Seasonal Selection of House-Churned Sorbets & Glace ~ 9

### Artisanal Cheese

Chef's Selection of Fromage Served with Accompaniments ~ 16

Executive Pastry Chef: Olivier Maillard | Pastry Sous Chef: Giselle Miller

3.8.12

## Dessert Wine / Sherry / Port

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Pacific Rim, Selenium Vineyard, Riesling, Columbia Valley, WA, 2010 (500ml)	9G	45B
Falesco, Pomele, Aleatico, Umbria, IT, 2007 (500 ml)	12G	60B
Chapoutier, Banyuls, FR, 2008 (500 ml)	11G	45B
Banfi, Rosa Regale, Brachetto d'Acqui, Piedmont, IT, 2010 (375 ml)	11G	35B
Marchesi di Gresy, La Serra, Moscato d'Asti, Piedmont, It, 2010 (375ml)		30B
Lustau, Dry Amontillado, Los Arcos, Sherry, Jerez, SP (375ml)	8G	30B
Lustau, Light Fino, Jarana, Sherry, Jerez, SP (375ml)	9G	35B
Lustau, Pedro Ximenez, San Emillio, Sherry, Jerez, SP (750 ml)	8G	65B
Grahams, 6 Grapes, Ruby Port, Oporto, Portugal (750 ml)	8G	55B
Grahams, 10 yr, Tawny Port, Oporto, Portugal (750 ml)	10G	70B
Grahams, 20 yr, Tawny Port, Oporto, Portugal (750 ml)	12G	90B
Quinto do Noval, Vintage 2007, Oporto, Portugal (750 ml)	25G	250B
Château de Bel Air, St. Croix du Mont, Bordeaux, FR, 2009 (375ml)	10G	50B
Château Rieussec, Sauternes, Bordeaux, FR, 2005 (750 ml)	20G	150B
Château Lafaurie-Peyraguey, Sauternes, Bordeaux, FR, 2005 (375ml)		85B
Château La Tour Blanche, 1er Cru, Sauternes, Bordeaux, FR, 2005 (750ml)		150B
Château D'Yquem, Sauternes, Bordeaux, FR, 2003 (750 ml)		1500B