



## Dessert November 2009

Warm Valrhona Chocolate Cake  
Macadamia Nut Brittle & Malted Ice Cream

Crisp Apple Pie  
Milk Caramel Sauce, Apple-Butterscotch Ice Cream, Spiced Cider

Pear Mascarpone Terrine  
Port Poached Sugar Pear & Almond Brittle Ice Cream

Warm Pecan Pie  
Maple-Bourbon Creme

Brownie Peanut Butter Bread Pudding  
Peanut Butter Ice Cream & Chocolate Sauce

Gingered Carrot Cake  
White Chocolate Cream Cheese Icing, Orange Caramel, Spiced Pecan

Sampling of House-Made Ice Creams & Sorbets  
Vanilla Tuile

Desserts \$9.00

Mizuna Cheese Plate  
Daily Selection of Artisanal Cheese from the Truffle \$12

## Ports, Dessert Wines, & Cognac

Dow's  
2001 Late Bottled Vintage - \$12.00  
Dow's

20 Year Tawny - \$14.00  
Dow's

Blandy's  
15 Year Old Malmsey Madeira - \$10.00

1948 Fondillon "Primitivo Quiles"  
Gran Reserva, Alicante, Spain - \$14

2001 Maison Nicolas  
Sauternes - \$13.00

Kracher  
Beerenauslese Cuvée - \$15.00

Leopold Gourmel  
Premiers Saveurs, Cognac - \$16.00

Cerbois  
XO Armagnac - \$18.00