

## DESSERTS

Sorbets & Ice Creams (House Made Seasonal Flavors)	6
Green Tea Custard, Caramelized Banana, Caramel Sauce, Banana Foam	12
Warm Chocolate Cake, Vanilla Bean Ice Cream, Chocolate Pearls	14
Ube Pot de Crème, Fresh Berries, Bubu Arare Tuile	12
Warm Ginger Spice Cake, Cream Cheese Frosting, Pumpkin Creme, Toasted Hazelnuts	14
<b>Dessert Platter</b> (2 person minimum, available at dinner only) Seasonal Fruits, Ice Creams and Sorbets, Chef Select Signature Desserts	15 per person

## AFTER DINNER WINES & PORTS

### DESSERT WINES

Chateau Du Roumieu, Sauternes, France	12
Royal Tokaji, 5 Puttonyos, Hungary	17
Dolce by Far Niente, Napa Valley, CA	15
Cocchi Nebbiolo Chinato, Barolo, Piedmont, Italy	20

### PORT BY HOUSE OF GRAHAM'S

Six Grapes, Ruby	15
10 Year Tawny	14
20 Year Tawny	22
2000 Vintage Port	25

### PORT BY TAYLOR FLADGATE

10 Year Tawny	12
20 Year Tawny	18
50 Year Old Tawny Golden Age	55

## LA COLOMBE COFFEE

Nizza Regular Americano	7
Monte Carlo Decaffeinated Americano	7