

DESSERTS

◊ **STICKY TOFFEE PUDDING 8**

with cinnamon baked apples and citrus whipped cream

*J. LOHR "Late Harvest," Riesling, Arroyo Seco '14 9.50

MORE THAN CHOCOLATE CAKE 8

*flourless chocolate cake with vanilla scented chocolate pâte
and fresh raspberries*

*PACIFIC RIM "Framboise," California MV 6.00

◊ **BUTTERSCOTCH CRÈME BRÛLÉE 7**

with spiced sesame shortbread

*CHÂTEAU SAINT-VINCENT Sauternes '10 7.50

PROFITEROLES 6

with housemade vanilla ice cream and hot chocolate sauce

*FONSECA 2009 Late Bottled Vintage 6.00

CRÈME FILLED WARM BEIGNETS 8

with powdered sugar and hot chocolate sauce

*COCKBURN'S 10 Year Tawny 8.00

MOUSSE DUET 8

*Kahlúa-white chocolate and decadent dark
chocolate with pirouettes*

*GRAHAM'S 20 Year Tawny 11.50

AFFOGATO 6

*housemade vanilla ice cream with a shot of
espresso and French almond macarons*

*EMILIO HIDALGO, Pedro Ximénez Sherry 9.00

◊ **PRINT WORKS MINI DESSERT MÉLANGE 12**
*Butterscotch Crème Brûlée, More Than Chocolate Cake,
Profiterole, Kahlúa-White Chocolate Mousse*

*Indicates wine pairing selections

*Please let us know about your allergies.
Some recipes may contain nuts or other allergens.*