

# Dessert

## **Moshulu S'more 10**

Flourless Chocolate Torte, House Made Honey Graham Cracker  
Toasted Marshmallow, Smoked Salted Vanilla Ice Cream

Suggested Pairing: Cockburns Fine Ruby Port, Portugal 6

## **Butterscotch Budino 10**

Caramel Sauce, Whipped Crème Fraiche  
Chocolate Walnut Shortbread Cookies

Suggested Pairing: McCallans Fine Oak, 15 Year Single Malt 18

## **Milk Chocolate Cheesecake 10**

Candied Almonds, Bittersweet Chocolate Sorbet  
Grand Mariner Chocolate Sauce

Suggested Pairing: Grahams Tawny, 20yr Port Wine, Portugal 20

## **Coconut Custard Tart 10**

Toasted Almond Ice Cream, Milk Chocolate Ganache  
Blood Orange Caramel, Fried Salted Marcona Almonds

Suggested Pairing: Royal Tokay Asuz, 5 Puttonyos, Hungary 19

## **Berry Berry Sundae 10**

Warm Croissant Pudding, Berry Fudge, Almond Crumble  
Vanilla Ice Cream  
Served Uniquely in its Own Jam Jar

Suggested Pairing: Royal Tokay Asuz, 5 Puttonyos, Hungary 19

## **Fall Gingerbread 10**

Warm Caramel Apples  
Cider Custard, Pumpkin Ice Cream

Suggested Pairing: Chocolate Martini made with Frangelico, Baileys, Kahlua  
12 year Chivas Scotch Whiskey 12

## **House Churned Ice Cream or Sorbet 10**

Flavors Composed Daily

## **Artisan Cheese Plate 12**

Wine Spectator Award Winning Cheeses  
Humboldt Fog Goat Cheese, Rogue Smoky Blue Cheese  
24 Month Aged Grafton Cheddar  
Orange Blossom Honey, Strawberry Jam, Vintage Port Syrup  
Sun Dried Black Mission Figs, Candied Pecans, Quince Paste

Suggested Pairing: Grahams Tawny, 10 yr Port Wine, Portugal 10

Executive Pastry Chef - Sandra Valentine  
Pastry Chef - Giovanni Sosa