



DESSERTS

ICE CREAM SUNDAE \$5

Two scoops of vanilla bean or chocolate ice cream, whipped cream & a cherry, served with a cookie

CRÈME BRULÉE \$7

New flavors every day!

ITALIAN LEMON CHEESECAKE \$7

Mascarpone & cream cheese with fresh lemon zest & an Italian cookie crust, with a berry coulis

Recommended wine: Lamarca Prosecco, Italy

PEACH COBBLER \$8

Local Brentwood peaches topped with a sweet dough and vanilla bean ice cream

Recommended wine: Carol Shelton Sweet Caroline 2006 Late Harvest Trousseau Gris, California

CHOCOLATE DECADENCE \$8

Flourless dark chocolate cake with chantilli cream & fresh berries

Recommended wine: Warre's 1995 LBV Port

WARM PEAR TART \$8

Puff pastry baked with pears & cinnamon streusel, topped with vanilla bean ice cream & caramel sauce

Recommended wine: Moscato D'Asti, Italy

DESSERT WINES & SINGLE MALT SCOTCH

Lamarca Prosecco, Italy	\$7.00
Cascinetta Vietti Moscato D'Asti, Italy	\$6.50
Carol Shelton <i>Sweet Caroline</i> 2006 Late Harvest Trousseau Gris, California	\$7.00
Blandy's Alvada 5-year Madeira, Portugal	\$7.00
Les Clos de Paulilles Banyuls, France	\$7.00
Grahams Six Grapes Port, Portugal	\$7.25
Warre's 1995 LBV Port, Portugal	\$7.75
Taylor Fladgate 10-year Tawny Port, Portugal	\$8.00
Cardenal Mendoza Solera Gran Reserva Brandy, Spain	\$8.50
Macallan 12-Year Single Malt Scotch, Scotland	\$8.50
Glenlivet 12-Year Single Malt Scotch, Scotland	\$9.75
Graham's 20-year Tawny Port, Portugal	\$12.00
Macallan 15-Year Fine Oak Single Malt Scotch, Scotland	\$14.00
Cossart Gordon 1997 Colheita Madeira, Portugal	\$18.00