

DESSERT MENU



Crème Brulé \$20

Wine Pairing:

Campbells Topaque-Rutherglen, Australia \$15

Cocktail Pairing:

Brulée: Sailor's Delight \$21

Profiteroles covered in Chocolate, Pâtissier Cream,
Condensed Milk, Vanilla Ice Cream \$22

Wine Pairing:

2017 Kracher Auslese-Burgenland, Austria \$19

Cocktail Pairing:

Normandie Club Old Fashioned \$21

Tiramisu De Luxe topped with Valrhona Chocolate Crunchy
Pearls (feeds up to 4 ppl) \$39

Wine Pairing:

Broadbent Rainwater Madeira-Madeira, Portugal \$18

Cocktail Pairing:

Espresso Martini \$20

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or have a blood immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.