

# L'ESPALIER

## Dessert Wine

- 2007 Château de la Roulerie,  
Coteaux du Layon..... 12.50
- 2008 Natalino del Prete “Sorso Antico”,  
Aleatico Salento..... 15.00
- 2000 Disznókő, “5 Puttonyos”,  
Tokaji Assú, Hungary ..... 30.00
- 2001 Château Coutet  
Premier Cru, Sauternes ..... 30.00
- 2008 Banfi, “Rosa Regale”,  
Brachetto d’Acqui, Piedmont..... 12.50
- La Face Cachée de la Pomme, "Neige",  
Ice Cider, Quebec.....16.00
- 2003 Coume del Mas,  
“Quintessence”, Banyuls.....16.00

## Port

- 2000 Fonseca ..... 32.00
- De Bortoli, “Old Boy”, 21 Year Tawny,  
South Eastern Australia ..... 20.00
- 2003 Taylor Fladgate,  
Late Bottled Vintage..... 12.50
- Ferreira 10 Year Tawny..... 12.50
- Graham’s Six Grapes ..... 9.50

## Jiho Kim’s Dessert Selections

- “Tiramisu”: espresso chicory jelly, malt foam;  
cardamom mascarpone ice cream
- Milk chocolate banana macadamia pudding and  
chocolate sorbet; crème anglaise\*
- Pain perdu, orange-mango fettuccini, pistachio  
biscotti tuile, yuzu ice cream
- “Miami Vice”: white chocolate cylinder filled with  
passion fruit marshmallow; guava sorbet
- Chocolate decadence with spiced bread crisp, lime  
jelly and blood orange fluid gel; milk sorbet\*
- Apple tarte Tatin with crème anglaise and vanilla  
ice cream
- Dark chocolate mint soufflé, cannelé and flax seed  
ice cream
- Rooibos custard, thyme caramel, pumpernickel  
praline cake and red currant milk sorbet.
- Trio of assorted glacés

Jiho’s tasting for two (add 24)

*Congratulations to Jiho on being a  
2009 Rising Star Chef!*