

L'ESPALIER

DESSERT WINE

- Kourtaki, Muscat,
Samos, Greece
- Domaine du Traginer,
"Hors d'Age", Banyuls
- 2005 Concha y Toro, "Late Harvest",
Sauvignon Blanc, Chile
- 2001 Château Lafaurie-Peyraguey,
Premier Cru, Sauternes
- 2007 Banfi, "Rosa Regale",
Brachetto d'Acqui, Piedmon
- Port
- 1980 Smith Woodhouse
- 2000 Fonseca
- De Bortoli, "Old Boy", 21 Year Tawny,
South Eastern Australia
- 1999 Warre's, Late Bottled Vintage
- Offley 10 Year Tawny
- Graham's Six Grapes

DESSERT

- Mocha soufflé and French cannelé; black pepper ice
cream
- Grapefruit crème brûlée; cumin-caramel sorbet
- Pineapple upside down cake with bacon pineapple
caramel; coconut sorbet
- Steamed macadamia brownie with chocolate mousse;
pistachio ice cream
- Banana bread pudding; milk chocolate sorbet
- Trio of assorted glaces
- Coffee or decaffeinated..... 3.75
- Espresso 4.75
- Cappuccino 6.00
- Pot of tea..... 4.75
- English "Keemun Hao Ya"
- Finest Earl Grey
- Jade Oolong "Ti Kuan Yin"
- Linden Flower
- Wild Mint
- Chamomile Herbal
- Crimson Berry

*All desserts may contain nuts.