DESSERTS

CARAMEL APPLE CRISP
Toasted oatmeal almond crumble with Johnson's vanilla bean ice cream $7

BLOOD ORANGE CRÈME BRÛLÉE
Grand Marnier, blood orange, caramelized sugar, whipped cream $6

TRIPLE CHOCOLATE POT DE CRÈME
Dense, rich dark chocolate custard garnished with fresh whipped cream and strawberries $6

MAPLE BOURBON BREAD PUDDING
Pure maple syrup, candied pecans, bourbon butter sauce, served with Johnson's vanilla bean ice cream $7

CHEESECAKE
Salted caramel sauce, toasted almonds $8

DESSERT WINES

3 oz. Pours

ICE RIESLING, FROSTBITTEN
(Yakima Valley, Washington)
Poached pear, ripe pineapple, apple tart and honey $9

CHOCOLATE AMORE, TRENTADUE
(Alexander Valley, California)
Port-style wine blended with natural chocolate extract $11

TAWNY PORT, GRAHAM'S
(Portugal)
Orange peel, cinnamon, prune, raisin and fig $9

10 YEAR TAWNY PORT, TAYLOR FLADGATE
(Portugal)
Red berries, chocolate, butterscotch, vanilla and toasted nuts $11

20 YEAR TAWNY PORT, FONSECA
(Portugal)
Toffee, butterscotch, chocolate, mocha, dried fruits and spice $13

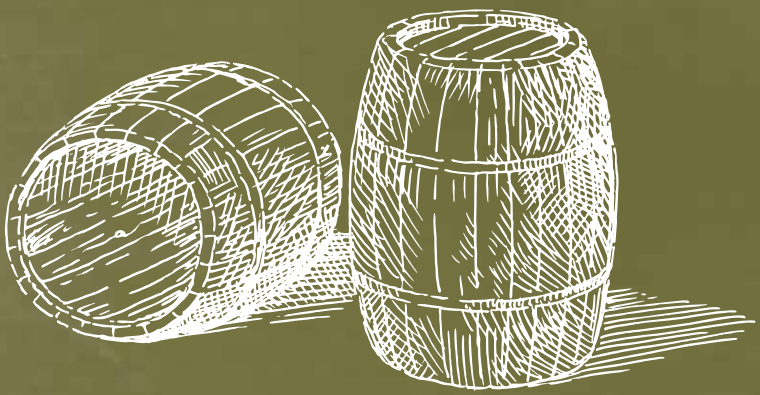
PORT FLIGHT

$12

TAWNY PORT, GRAHAM'S *(Portugal)*

10 YEAR TAWNY PORT, TAYLOR FLADGATE *(Portugal)*

20 YEAR TAWNY PORT, FONSECA *(Portugal)*

NAPA

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