



DESSERTS

ICE CREAM

Two scoops of vanilla bean or chocolate ice cream, served with a cookie \$5.25

CRÈME BRULEE

New flavors every day! Ask your server for today's selection. \$6.75

Recommended wine: Taylor Fladgate 10-year Tawny Port

CHOCOLATE TRUFFLE CAKE

Flourless dark chocolate cake topped with ganache, garnished with cabernet-raspberry coulis & Spanish rose petal Flor de Sal \$7.25

Recommended wine: Warre's 1995 LBV Port

WARM PEAR TART

Puff pastry baked with pears & cinnamon streusel, topped with vanilla bean ice cream & drizzled with caramel sauce \$7.25

Recommended wine: Astoria Lounge Cuvee Prosecco

PINEAPPLE UPSIDE-DOWN BREAD PUDDING

Fresh pineapple roasted in dark brown sugar and baked in creamy custard with toasted pound cake, topped with whipped cream, toasted coconut & maraschino cherries \$7.95

Recommended wine: Carol Shelton Sweet Caroline Late Harvest Trousseau Gris

BIRTHDAY CAKE

Every day is the perfect day to celebrate your birthday!

A whole miniature vanilla layer cake with raspberry filling & buttercream frosting \$8.25

Recommended beverage: cold milk

Gunilla Andersson, Pastry Chef

DESSERT WINES & SINGLE MALT SCOTCH

Astoria Lounge Cuvee Prosecco, Italy	\$6.50
Carol Shelton Sweet Caroline 2006 Late Harvest Trousseau Gris, California	\$7.00
Blandy's Alvada 5-year Madeira, Portugal	\$7.00
Quinta de la Rosa NV Ruby Port, Portugal	\$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
Graham's 20-year Tawny Port, Portugal	\$12.00
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
Macallan 15-Year Fine Oak Single Malt Scotch, Scotland	\$14.00