

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. Recommended wine: Taylor Fladgate 10-year Tawny Port	\$6.25
STRAWBERRY CRÊPES	Two delicate crêpes with Watsonville strawberries, Chantilly cream & balsamic reduction <i>Recommended wine: Borgo Magredo Prosecco</i>	\$6.95
MOLTEN CHOCOLATE CAKE	Warm dark chocolate lava cake with Chantilly cream & raspberry coulis Recommended wine: Warre's 1995 LBV Port	\$7.25
WARM PEAR TART	Puff pastry baked with pears & cinnamon streusel, topped with vanilla bean ice cream & drizzled with caramel sauce <i>Recommended wine: Rudolf Muller Riesling Eiswien</i>	\$7.25
MIXED BERRY COBBLER	Assorted seasonal berries, freshly baked with a sweet dough crust & topped with vanilla bean ice cream Recommended wine: Carol Shelton "Sweet Caroline"	\$7.75

DESSERT WINES & SINGLE MALT SCOTCH

Borgo Magredo Prosecco, Italy Carol Shelton <i>Sweet Caroline</i> 2006 Late Harvest Trousseau Gris, Russian River Valley, California	
Rudolf Muller Riesling Eiswein, 2004, Germany	
Blandy's Alvada 5-year Madeira, Portugal	
Quinta de la Rosa NV Ruby Port, Portugal	
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	
Cardenal Mendoza Solera Gran Reserva Brandy, Spain	
Macallan 12-Year Single Malt Scotch, Scotland	
Glenlivet 12-Year Single Malt Scotch, Scotland	
Macallan 15-Year Fine Oak Single Malt Scotch, Scotland	

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