

desserts

santa fe pecan chestnut baklava	8
spiced pecans, chestnut cream	
<i>suggested wine pairing:</i>	
<i>thomas fogarty, late harvest gewürztraminer</i>	14
campfire chocolate peanut butter smore fondue for two	16
apples, chocolate peanut crunch, pretzels	
<i>suggested wine pairing:</i>	
<i>ferrari carano, el dorado noir, black muscat</i>	12
bing cherry creme brulee	9
<i>suggested wine pairing:</i>	
<i>yalumba, antique tawny port</i>	10
apple cider soup	8
sharp cheddar apple dumplings, cranberries, apricots, spiced cream	
<i>suggested wine pairing:</i>	
<i>frog's leap, frogenbeerenauslese</i>	12
winemaker's cake	8
spiced grape cake, ginger ice cream, stewed port wine orange and ginger grapes	
<i>suggested wine pairing:</i>	
<i>royal tokaji, 5 puttonyos</i>	10
andrea's candy trio	8
pumpkin pie fudge, pinion brittle, spiced new mexican pecan turtles	
<i>suggested beverage pairing:</i>	
<i>bailey's and coffee</i>	8
additional dessert wines and ports	
ironstone, symphony	10
chateau riewissec, sauternes, 1996	18
fonseca, terra bella port	8
graham's, 10 year tawny port	9
dow's, 20 year tawny port	12
montevina, zinfandel port	8
cognac	
courvoisier, vsop	11
hennessy vsop	11
delamain, vesper	15
martelle, noblige	11
hine, triomphe	56
single malt scotch	
glenlivet, 12 year	12
glenlivet, 18 year	18
oban	18
macallan, 12 year	12
macallan, 18 year	18

pastry chef andrea clover