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# DOLCE E FORMAGGI

## **ZEPPOLE**

warm fritters rolled in orange sugar, with housemade mascarpone and hazelnut caramel sauces 8.

*PAIR WITH PASSISTO DEL PANELLERIA, PELLIGRINO, PANTELLERIA, 2003 8 / GL OR 42 / BTL.*

## **CHOCOLATE BÊTE NOIR**

dark flourless chocolate cake, Earl Grey caramel, crème fraîche, orange-cornmeal shortbread 8.

*PAIR WITH VIDAL, INISKILLIN, NIAGERA PENNINSULA, 2004 25 / GL OR 85 / BTL.*

## **CARAMEL APPLE BREAD PUDDING**

Pink Lady apples, quince and cranberry compote, Calvados ice cream 8.

*PAIR WITH CHILLED LILLET BLANC 7.*

## **MEYER LEMON TART**

macadamia crust, kiwi and candied kumquats, kiwi sorbet, coconut ice cream, candied macadamia nuts 8.

*PAIR WITH ROSA REGALE, BRACHETTO D'ACQUI, 2006 7.*

## **PEAR AND GRAPPA POUND CAKE**

Poached Seckel pear, ice wine sabayon, huckleberry sauce 8.

*PAIR WITH CHENIN BLANC, KIONA ICE WINE, RED MOUNTAIN WASHINGTON, 2004 9 / GL OR 49 / BTL.*

## **A TRIO OF CITRUS SORBETS**

Pink grapefruit granita, Meyer lemon-limoncello, and spiced honey-orange sorbet with rosemary cookie 7.

*PAIR WITH MOSCATO D' ASTI, MICHELLE CHIARLO NIVOLE, PIEMONTE 6 / GL OR 24 / BTL.*

## **SELECTION OF THREE CHEESES FROM COWGIRL CREAMERY**

served with homemade mostarda, roasted almonds, croccantini and walnut bread 14.

*PAIR WITH SAUTERNES, HAUT CHARMES, 2003 13 / GL OR 72 / BTL.*