



Desserts

Apple Galette - 7.50

chunks of apple enveloped in a rustic open faced butter dough crust with vanilla gelato and topped with caramel sauce

Tiramisu - 6.50

lady fingers filled with layers of espresso and mascarpone cheese

Crème Brûlée - 6.95

kahlua flavored, topped with berries

Triple Chocolate Mousse - 7.50

dark, white and milk chocolate mousses, chocolate shavings and English toffee

Exotic Bomba - 7.25

mango, passion fruit and raspberry sorbet all covered in a white chocolate and drizzled with dark chocolate

Chocolate Fondant - 7.25

chocolate layered cake filled with a rich chocolate cream, covered with chocolate ganache and rimmed with chocolate flakes

Vanilla Ice Cream with Chocolate Syrup - 6.00

Raspberry or Zesty Lemon Sorbet - 6.00

Cheese Platter - 15.00

imported and california cheeses, baguette, dry fruit and grapes

Chef's daily selection AQ

Ports and Dessert Wine

- Graham's Six Grape

- Graham's 10 year Tawny

Graham's 20 year Tawny

- Vin Santo

- Sauternes

- Birbet Moscato d'Uva

- Moscoto d'Oro