



Mosaic Chocolate Mousse

A mosaic of geometrics in shades of chocolate highlights, chocolate and vanilla mascarpone layered on a dark chocolate sponge, truly edible art. \$9.95

Wine: Chocolate is a natural pairing with Rosa Regale from our fizz menu and from the "Sweet" section. Bonny Doon Framboise is an indulgent raspberry delight.

Tiramisu

Pillows of creamy mascarpone with light cake layers served in a martini glass and drizzled with Starbucks® coffee liqueur. \$6.95

Wine: Try this with one of our golden dessert wines.



À La Mode

Add a single scoop of our rich vanilla ice cream. \$1.45

Chocolate Truffle Torte

A rich chocolate indulgence. Triple layers of chocolate cake and truffle torte. \$7.95

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Cheese Cake

A New York style high rise, topped with berry sauce, raspberries and a double chocolate pirouline. \$6.95

Wine: Try this with one of our golden dessert wines.



Chocolate Peanut Butter Stack

Ooh la la, sweet and salty peanut butter crunch, light and creamy milk chocolate and buttery caramel, all layered twice on our brownie cake. Finished with crunchy honey roasted peanuts and caramel. \$6.95

Wine: Try this with one of our golden dessert wines.

Roasted Fuji Apples À La Mode

Sliced Fuji apples sweetened and cinnamon spiced, roasted in our brick oven and surrounded by toasted bread sweetened with a touch of cream cheese. Served with a scoop of vanilla ice cream. \$6.95

Wine: Try this with one of our golden dessert wines.



Divine Chocolate Lava Cake

Deep chocolate cake filled with fudge truffle. Served wickedly warm à la mode. \$7.95

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