

**tonight's desserts**

**\$8 each –**

**pineapple-ginger upside down cake**  
with sour cream ice cream

**lemon cream pie**  
cornmeal pate sucree and elderflower

**chocolate marjolaine**  
caramel ganache, chocolate chiffon,  
and hazelnut dacquoise

**daily sorbet & cookie plate**  
ask your server for tonight's selections

**profiteroles**  
brown sugar-grand marnier ice cream,  
hot fudge, and pecans

**dessert wines**

La Noria Pedro Ximenez, 03 SP 9.  
Jonesy tawny port, AUL 8.  
Warre's late-bottled vintage port, 99 PO 9.  
Saracco moscato d'asti, 08 IT 8.  
Domaine de Durban muscat, 06 FR 9.

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