

# DESSERTS

## **Cobbler 7**

Strawberry and Michigan Grown Rhubarb, Crème Friache Ice Cream

## **Chocolate Cake 7**

Dark Cake, Sweet Chocolate Mouse, Ganache, Gold Lace

## **Cream Puff 6**

Vanilla Ice Cream, Sanders Hot Fudge

## **Cheesecake 6.5**

Madagascar Vanilla, choice of Berry, Chocolate or Caramel Sauce

## **Fresh Fruit 6.5**

Caramel Crisp, Olive Oil Cake, Brown Sugar-Rum Cream

## **Vanilla Crème Brulee 6**

## **Sorbet or Ice Cream of the Day 4**

## **Chocolate Truffles 2 Per Piece**

From Shop Sucre in New Orleans

Dark, 65% Single Bean Origin from Maracaibo, Venezuela

Bolivian, Ganache made from the Rarest Creole Coco Bean from the Forrest of Bolivia

Thyme infused in 65% Single Bean Origin from Maracaibo, Venezuela

## **3 Truffles + 3 Tastings 18**

One of each Chocolate Paired with a 2 ounce Pour of the Following

Rosenblum Cellars “Rosie Rabbit Late Harvest” Zinfandel, 2004

Michele Chiarlo Moscato d’ Asti, 2006

Pacific Rim “Vin de Glaciere”, Selenium Vineyard Riesling, 2007