

SUPPER DESSERT MENU

Desserts

- Caramel Mousse** with coffee granité 6
Chocolate Coffee Paté with raspberries and dark chocolate sorbet 6
Sesame Financier and Sweet Carrot Mousse with passionfruit, yogurt and honey 6
Vanilla Rice Pudding with green tea and strawberries 6
Demitasse of Housemade Hot Chocolate with warm cookies 6
Chocolate Soufflé with vanilla ice cream and chile pineapple soup 9

Coffee

- French Press:**
choice of Costa Rica or Mocha Java 5
Monte Carlo Decaffeinated 4
Espresso 4
Cappuccino 5

Cheese \$11

- A selection from our **daily cheese board**
with accompaniments and
our housebaked crackers
Choice of three 11
Taste of all 18

Teas \$6

- Numi Teas**
Flowering Teas by the pot

Dessert and Port Wines

- Vale Mistrale Verdelho *Fonthill, Australia, 2005* \$7.5 glass
Fonseca *Bin No. 27* \$12 glass
Olivares *Dolce Monastreu, Jumilla, Spain 2003* \$12 glass
Sourgal *Elio Perrone, Moscato d'Asti 2006* \$18 glass

Spirits

- Calvados Pays d'Auge, Boulard \$10 glass
Hennessy VSOP \$15 glass
Courvoisier VSOP \$15 glass
Courvoisier XO \$18 glass