

DESSERT

My Favorite Chocolate Cake <i>Tahitian vanilla gelato, vanilla crème anglaise</i>	12
Exotic Baked Alaska <i>passion coconut mango parfait vanilla Italian meringue</i>	11
Farmer’s Market Berry Tart <i>citrus crème fraiche mousse mix berry hibiscus sorbet</i>	11
New York Style Cheesecake <i>graham cracker crust, mix berry compote</i>	11
Tahitian Vanilla Crème Brûlée <i>baked vanilla custard top with caramelized sugar</i>	10
Argyle S’mores <i>rich chocolate cake, creamy chocolate ganache graham cracker cookies, crispy marshmallows salted caramel gelato</i>	10
House Made Sorbet or Gelato	10
Argyle Artisan Cheese Board <i>Chef’s selection of imported and California cheese</i>	14

AFTER DINNER DRINKS

Courvoisier VSOP Jarnac, Charente, France	13
Hennessy VS Cognac, France	13
Remy Martin VSOP Cognac, France	16
Remy Martin XO Cognac, France	30
Pierre Ferrand 1er Cru Cognac, France	18
Fonseca Ruby Portugal	10
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Sandeman LBV 2010 Portugal	18
Sandeman Tawny 20 year Portugal	20
Taylor Fladgate LBV 2009 Portugal	18
Taylor Fladgate Tawny 10 year Portugal	15
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Michele Chiarlo “Nivole” Moscato D’Asti, Italy	10
Bera, Brachetto, Piedmont, Italy 2014	12
Inniskillin, Niagara Peninsula, Canada 2014	18
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Illy French Press Coffee Regular or Decaffeinate	5
Espresso, Macchiato, Latte or Mocha	5
Cappuccino	5
Loose Leaf Tea	5

Pastry Chef Christophe Rull