



Desserts

To Share \$10

Warm Bittersweet Chocolate Torte, mango sorbet *please allow 10 minutes*

Cool Flourless Chocolate Cake, raspberries, white chocolate ice cream

Apple Bread Pudding, cinnamon ice cream, caramel sauce

Classic Vanilla Crème Brulee, chocolate espresso cookies

Luscious Lemon Tart, graham cracker crust, wild berry puree

Homemade sorbets, ice creams

Cheese 3 for \$12 or 5 for \$15

Cadoc steel eyed blue / subtle, rich blue-veined cow's milk cheese: pola artisan cheese, houston, tx

Beer bathed tome / strong, full bodied, creamy cow's milk cheese: pola artisan cheese, houston, tx

Drunken yodeler / raw cow's milk cheese, inspired by alpine cheeses: pola artisan cheese, houston, tx

Moldy goat, semi-firm, mild flavored goat's milk cheese:pola artisan cheese, houston, tx

Grand cru "surchoix" gruyere / firm cow's milk cheese with a brown butter richness: roth kase dairies, wi

Dessert Wines

03 Far Niente "Dolce" Napa Valley, California 25

03 Domaine Jo Pithon "Bonnes Blanches" Coteaux du Layon, France 20

07 EOS "Tears of Dew" Late Harvest Moscato 9

04 Le Dauphin de Guiraud, Sauternes, Fr. 12

05 Bergmann Eiswein, Germany 15

NV Scrapona, Moscato D'Asti, Italy 12

06 Fritz Late Harvest Zinfandel, California 9

Port, Madeira, Sherry

Borges White Port 9

Fonseca "Bin 27" Ruby Port 7

01 Ramos Pinto LBV Port 10

Warre's Otima 10 year Tawny Port 10

Blandy's Madiera "Malmsey" 12

Blandy's Madiera "Bual" 12

Lustau, East India Solera, Jerez 12

Lustau, Pedro Ximenez, San Emilio, Jerez 16