

## Dessert Menu

### Cheese Selections

**\$17 (Selection of 3)**

#### Epoisses de Bourgogne a.o.c.

Burgundy, France, Unpasteurized Cow's Milk,

Fine texture pate melts in your mouth,

Sweet & milky flavors

#### Idiazabal

Navarra, Spain, Smoked,

Unpasteurized Sheep's Milk

Rich-buttery-nutty with

Overtones of smoke & balsam

#### Talleggio

Lombardy, Italy, Washed Rind, Cow's Milk

Creamy & substantial,

Slightly salty with stone fruit aromas

#### Montbriac

Auvergne, France, Blue Rind, Blue Veined, Cow's Milk

Creamy, beige paste, pronounced but mellow flavor

#### Foug erus

Ile de France, France, Soft Ripened, Cow's Milk

Belongs to the Brie group, slightly herbaceous,

Sweet-salty taste

#### Le Lingot du Quercy

Anjou, France, Natural Rind, Goat's Milk

*Nutty interior with peppery bite, edible rind*

## Desserts

### **VANILLIA CRÈME BRULEE \$8**

Watsonville Berries, Chantilly Creme

### **BLACK FOREST CAKE \$9**

Sour Cherries, Lime Cream, White Vinegar Reduction

### **HIGHLANDS INN "Kit Cat" BAR \$9**

Chocolate & Hazelnuts, Caramel Crunchy Pearl Ice Cream

### **VALRHONA CHOCOLATE PEANUT BUTTER TORTE \$10**

Warm Espresso Drizzle, Chocolate "Caviar"

### **STRAWBERRY RHUBARB CRISP \$8**

Cinnamon Whipped Ganache

### **CHOCOLATE MARQUIS \$9**

Pistachio Custard, White Chocolate Sabayon

**Daily Selection Of House Made Ice Cream \$7**

**Daily Selection Of House Made Sorbet \$7**

**Illy French Press Coffee**

**\$7 per person**

**Botanical Tea Company**

**Loose Leaf Teas (rotating selections) \$5.50**

## Dessert Wines

*All Dessert Wines and Ports By-The-Glass are served in 2 oz. Portions.*

*Dessert Wine Tasting...The sweet experience of Botrytis Wines (1 oz. each) \$40.*

'05 Château Lamothe-Guignard – Sauternes, Bordeaux, France

'05 Royal Tokaji Wine Co. – Tokaji-Aszu, 5 Puttonyos, Hungary

'05 Dolce – Late-Harvest White, Napa Valley, California

## Port, Madeira & Late Harvest Reds By-The-Glass

'94 Graham's – Vintage Porto \$35

'97 Warre's – Vintage Porto \$30.

'03 Taylor Fladgate – Late-Bottle-Vintage Porto \$10.

Niepoort – 10-Year-Old, Tawny Port \$18.

Niepoort – 20-Year-Old, Tawny Port \$25.

Blandy's – Alvada, Madeira, 5-Year-Old \$15.

'06 Bodegas Olivares – Monastrell Dulce, Jumilla, Spain \$13

## Dessert Wines By-The-Glass

'06 Graff Family Vineyards – July Muscat, Chalone, California \$10

'05 John Anthony – Late-Harvest Sauvignon Blanc, Napa Valley \$16

'05 Cold Heaven – Late-Harvest Viognier, Santa Rita Hills \$18

'03 Royal Tokaji Wine Co. – Tokaji-Aszu, 5 Puttonyos, Hungary \$20.

'05 Château Lamothe-Guignard – Sauternes, Bordeaux, France \$18.

'05 Dolce – Late-Harvest White, Napa Valley \$30.

'06 Robert Weil – Kiedrich Gräfenberg, Riesling Auslese, Rheingau, Germany \$30.