

## Classic Combinations 11.

FROZEN PEACH MOUSSE  
*Ginger Sponge Cake & Macerated Peaches*

CHERRY LAVENDER NAPOLEON  
*Caramelized Puff Pastry & Cherry Sorbet*

DARK CHOCOLATE CARAMEL TART  
*Black Mission Fig-Brandy Ice Cream*

BLUEBERRY BROWN BUTTER TART  
*Black Pepper Brittle & Cream Cheese Ice Cream*

SPICED BEIGNETS  
*Plum-Caramel Sauce & Five Spice Ice Cream*

CHOCOLATE SOUFFLÉ-CREAM CAKE  
*Toffee & Cashew Ice Cream*

Friday, September 03, 2010  
Pastry Chef Pamela Moxley  
Please inquire about our Private Dining Room

## Fruit 4.

*Fresh*  
BLUEBERRIES  
BING CHERRIES  
BLACK PLUMS  
BROWN TURKEY FIGS  
FLAME PRINCE PEACHES  
NECTARINES

FRESH FRUIT PLATE 10.

*Roasted*  
BROWN TURKEY FIGS  
MANZANO BANANA  
PRINCE PEACHES

## Ice Cream

VANILLA BEAN  
CHOCOLATE-COCOA NIB CRUNCH  
TOASTED CASHEW  
CREAM CHEESE  
FIG-BRANDY  
FIVE SPICE

## Sorbet

CANTALOUPE  
FLAME PRINCE PEACH  
BING CHERRY  
BLUEBERRY  
WATERMELON-BASIL GRANITA

ICE CREAM/SORBET SAMPLER 8./15.

## Cheese 4.

FLEUR VERTE  
(GOAT)  
FRANCE

OL SCIUR GORGONZOLA  
(GOAT)  
ITALY

CALIFORNIA CROTTIN  
(GOAT)  
CALIFORNIA

OSSAU IRATY  
(SHEEP)  
FRANCE

PECORINO VINATO  
(SHEEP)  
ITALY

THOMASVILLE TOMME  
(COW)  
GEORGIA

ISIGNY STE MÈRE  
(COW)  
FRANCE

3 SELECTIONS FOR 15

## Dessert Wine

SAUTERNES  
CRU D'ARCHE PUGNEAU, 2001 18.

MÁLAGA  
JORGE ORDOÑEZ, *Selección Especial*, 2006 16.

TOKAY  
CAMPBELLS, NV, RUTHERGLEN 12.

## Port, Madeira & Sherry

GRAHAM, *Late Bottle Vintage*, 2003 8.

QUINTA DO NOVAL, *Tawny*, 10 YEAR 9.

FONSECA, *Tawny*, 20 YEAR 16.

BUAL, *Blandy's*, 5 Year 7.

OLOROSO, LUSTAU, *Don Nuño* 10.