

THE OAKROOM

DESSERT COURSE

“S'MORE” 8

chocolate cremeux, vanilla bean “marshmallow”,
graham cracker ice cream

BAKLAVA 8

honey semifreddo, toasted walnut pound cake,
lavender-honey ice cream

COCONUT 8

passionfruit mousse, coconut dacquoise,
ginger-rum gastrique, coconut sorbet

ICE CREAM TRIO 8

lavender-honey, vanilla bean, pistachio

CHEF'S CHEESE SELECTION 20

bbc bourbon barrel stout gastrique
blanton's walnut butter, grilled bread

Margaret Lawrence, Pastry Chef

SWEET LIBATIONS

La Spinetta, Moscato d'Asti, 'Bricco Quaglia', 2010 9

Domaine Mosse, Coteaux du Layon St. Lambert, 'Les Bonnes Blanchés', 1999

Botrytized Chenin Blanc 7

Mas Amiel, Maury, 10 yr

Late Harvest Grenache-the best choice for Chocolate 7

Port

Noval Fine Ruby Port 8

Kopke Fine Tawny Port 6

Churchill 10 yr Tawny Port 6

Kopke Colheita 1994 11

Kopke Colheita 1991 12

Kopke Colheita 1984 17

Madeira

Broadbent Terrantez Reserve Madeira 10

Cossart Gordon Bual Solera 1845 56

Julie DeFriend, Sommelier

