



DESSERT

\$17 EACH

BAKLAVA SUNDAE

michigan honey ice cream / baklava bits /
candied pistachios / shredded phyllo

suggested pairing: CHATEAU D'ORIGNAC, PINEAU DES
CHARENTES, NV

GOOEY BUTTER CAKE

grilled pineapple / vanilla anglaise /
pink peppercorn caramel

suggested pairing: CHATEAU COUTET, SAUTERNES, 2017

STRAWBERRY PANNA COTTA

vanilla panna cotta / strawberry gelée / rosé granita /
whipped cream

suggested pairing: ELIO PERRONE, SOURGAL,
MOSCATO D'ASTI 2018

PEANUT BUTTER PAVÉ

peanut butter gianduja / caramel /
peanut brittle crunch / dark chocolate glaze

suggested pairing: NOBLE & MURAT, RUBY PORT, 2015

CLASSIC VANILLA CHEESECAKE

graham crust / fresh berries / raspberry whipped cream

suggested pairing: RARE WINE COMPANY, NEW YORK
MALMSEY MADEIRA, NV

ICE CREAM / SORBET TRIO

butter brickle / vanilla / chocolate /
seasonal sorbet / pizzelle

suggested pairing: ALVEAR 1927, PEDRO XIMÉNEZ
SHERRY NV

CHOCOLATE CAKE

jivara milk chocolate mousse / dark chocolate mousse /
chocolate glaze / fior di latte gelato /
white chocolate chantilly

suggested pairing: GRAHAM'S, SIX GRAPES, SPECIAL RIVER
QUINTAS EDITION, RESERVE PORT