



DESSERT MENU

Local ingredients, global flavors

Spring 2008



Warm Valrhona Chocolate Brownie with Vanilla Bean Ice Cream \$13.50

Praline Semifreddo with Coffee & Amaretto Sorbet \$13

Crème Brulee \$13

Citrus Salad & Crepes with Liquorice Ice Cream \$13

Cheese of the Day (Please See Blackboard)

Selected, Aged & Provided by Martin Aspinwall - Canterbury Cheesemonger



LONDON STREET

Armagnac (100ml)		G	Port, Madeira & Sherry (100ml)		G
Maison Delord			Graham's Port		
Bas Armagnac Fine	\$10.00		Fine Tawny	\$10.00	
Bas Armagnac VSOP	\$12.00		Late Bottled Vintage 2000	\$12.00	
			Six Grapes	\$14.00	
			Blandy's Madeira		
			Rainwater (Medium Dry)	\$11.00	
			Duke of Clarence (Rich)	\$12.00	
			Emilio Lustau Sherry		
			Manzanilla Paporusa (Delicate & Very Dry)	\$10.00	
			Amontillado Escuadrilla (Fuller & Dry Style)	\$12.00	
			Pedro Ximenez San Emilio (Dessert Style)	\$14.00	
Dessert Wines (100ml)		V	G	B	
Peter Lehmann Botrytis Semillon Barossa	2007		\$8.50		\$34
Fromm Vineyard Riesling Spätlese Marlboroug	2006		\$12.00		\$38