

# *Auberge du Soleil*

## Dessert Menu

Wildflower Bavarian Cream, Ruby Red Grapefruit, Muscavado Sponge Cake, Crisp Meringues

2002 Baron di Villagrande "Passito" Malvasia delle Lipari - glass 15 / taste 10

Belgium Sugar Waffle, Caramel Poached Banana, Malted Peanut Ice Cream, Croquant

2003 Château Guiraud Premier Cru Sauternes, France - glass 13 / taste 19

Crisp Filo Wrapped Chocolate Dumplings, Tarragon Ice Cream, Arbequina Olive Oil

1990 Mas Amiel, Maury-France - glass 18 / taste 12

Poached Pear Charlotte, Fromage Blanc Mousse, Soft Caramel

2002 Bon Père Germanier "Mitis" Amigne de Vétroz, Valais-Switzerland glass 18 / taste 12

Warm Vanilla Scented Chiboust, Mandarin Oranges, Traditional Shortbread

2003 Dolce "Late Harvest" Semillon/Sauvignon Blanc -California Glass 30 / taste 20

Brown Sugar Roasted Arkansas Black Apples, Cream Cheese, Red Flame Raisins, Caraway Ice Cream

2006 Mount Horrocks "Cordon Cut" Reisling, Clare Valley-Australia- glass 19 / taste 13.50

Trio of Seasonal Fruit Sorbets

1999 Chateau Pajzos Tokaji Aszú 5 Puttonyos-Hungary - glass 20 / taste 14

### *Select Imported and Local Cheeses*

*Red Hawk: Cow Milk, Cowgirl Creamery, Point Reyes Station*

*Accapella: Goat Milk, Andante Dairy, Sonoma*

*Mimolette: Cow Milk, Herve Mons, Calvados*

*Pyrennes Brebis: Sheep Milk, Herve Mons, Pyrenees-Atlantique*

*Fourme D'Ambert: Cow Milk, Herve Mons, Auvergne*

Executive Pastry Chef Paul Lemieux

menu subject to change