

AUBERGE DU SOLEIL

Evening Desserts

Wildflower Honey Roasted Figs, Walnut Streusel Cake, Ceylon Ice Cream, Fourme d'Ambert

2005 Dolce "Late Harvest" Sauvignon Blanc Napa Valley glass 33 / taste 22

Torte au Chocolat, Hazelnut Dacquoise, Valrhona Guanaja Crémeux, Ice Cold Milk

2006 Cornet & Company Banyuls-France glass 12 / taste 9

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

André Bourguet Vin de Liqueur Cartaagène-France - glass 12 / taste 9

Sweet Corn Fritters, Sebastopol Blackberries, California Bay Leaf, Cream Cheese Ice Cream

2005 Château Guiraud Premier Cru Sauternes-France glass 23 / taste 16

'Soucrest' Peaches, Raspberries, Lemon Verbena Ice Milk, Brioche Crisps

2006 Bon Père Germanier "Mitis" Amigne de Vétroz-Switzerland glass 21 / taste 14

Roasted White Chocolate Mousse, Trailside Strawberries, Sake Sorbet, Lemon Puff Pastry

Cascina Chicco "Arcass" Arneis-Vendemmia Tardiva, Roero-Italy glass 20 / taste 14

Trio of Seasonal Fruit Sorbets

2000 Royal Tokaji "Betsek" 6 Puttonyos, Hungary glass 36 / taste 24

Select Imported and Local Cheese

Reblochon: Cow Milk, Fromagerie Paccard, France

Ossau Iraty: Sheep Milk, Fromage Béarnaise, Pyrenees-Atlantique, France

Acapella: Goat Milk, Andante Dairy, Sonoma, California

Comte: Cow Milk, Hervé Mons, Jura, France

Fourme d'Ambert: Cow Milk, Jean d'Alos, Puy-de-Dôme, France

Executive Pastry Chef Paul Lemieux

