

AUBERGE DU SOLEIL

Evening Desserts

Slow Cooked Apples, Almond Streusel, Buttermilk Sorbet, Warm Calvados Caramel

2008 Mt. Horrocks Riesling – Clare Valley, Australia - glass 19 / taste 13

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

1990 Mas Amiel Maury-France 1990 - glass 30 / taste 19

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

2007 Giacomo Bologna "Braida" Brachetto d'Acqui Piedmont-Italy - glass 9 / taste 6

Brandy & Rum Poached Banana, Peanut Croquant, Rum Crème Brûlée

2006 Bon Père Germanier "Mitis" Amigne de Vétroz, Valais-Switzerland - glass 20 / taste 14

Roasted White Chocolate Bergamot Mousse, Angostura Puff Pastry, Seven Citrus Accompaniments

2003 Château Doisy-Verdrines Barsac 2nd Cru-France – glass 17 / taste 12

Trio of Seasonal Fruit Sorbets

2000 Royal Tokaji "Betsek" 6 Puttonyos Hungary - glass 32 / taste 21

Select Imported and Local Cheese

Cadence: Cow Milk, Andante Dairy, Petaluma

Pyrenees Brebis: Sheep Milk, Fromage Béarnaise, Pyrenees-Atlantique, France

Cantal: Cow Milk, Herve Mons, Cantal, France

Acapella: Goats Milk, Andante Dairy, Petaluma

Caveman Blue: Cow Milk, Rogue Creamery, Central Point, Oregon

Executive Pastry Chef Paul Lemieux

