

AUBERGE DU SOLEIL

Evening Desserts

Candied Fairytale Pumpkin, Soft Ricotta, Marsala Crisps, Nutmeg Milk Jam

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

Valrhona Guanaja Crémeux, Chocolate Velvet Cake, Garden Mint Ice Cream

Mas Amiel Maury-France glass 19 / taste 13

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

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

Bread & Butter Pudding, Candied Pineapple Quince, Green Apple Sorbet

2006 Dagueneau et Pautrat "Les Jardins de Babylone" Jurançon-France glass 43 / taste 21

Apple Cider Doughnuts, Ceylon Cinnamon Custard, Calvados Sabayon, King David Apple Sorbet

2007 Domaine du Petit Métris Quarts de Chaume Loire Valley-France glass 27 / taste 18

Mt. St. Helens Huckleberries, Toasted Meringue, Douglas Fir Ice Cream, Vanilla Shortbread Streusel

2001 Felsina Vin Santo Chianti Classico-Italy glass 25 / taste 17

Trio of Seasonal Fruit Sorbets

2008 Merry Edwards "Late Harvest" Sauvignon Blanc Russian River Valley glass 23 / taste 16

Select Imported and Local Cheese

Abbaye de Tamié: Cow Milk, Abbaye Notre-Dame de Tamié, Savoie, France

Accapella: Goat Milk, Andante Dairy, Petaluma, California

Ardi Gasna: Sheep Milk, Jean d'Alos, Pyrénées-Atlantiques, France

Tomme de Savoie: Cow Milk, Roldophe Le Meunier, Savoie, France

Fourme d'Ambert: Cow Milk, Herve Mons, Jura, France

Executive Pastry Chef Paul Lemieux

