

# AUBERGE DU SOLEIL

## Afternoon Desserts

\$12 each

Sticky Thai Rice Pudding, Young Ginger, Kent Mango, Coconut Gelato

2006 Dagueneau et Pautrat "Les Jardins de Babylone" Juraçon-France glass 46 / taste 31

Vanilla Rhubarb Tart, Fromage Blanc Mousse, Pistachio Gelato

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

Brandy Roasted Apricots, Brioche, Almond Frangipane, Raspberry Sorbet

2007 Bon Père Germanier "Mitis" Amigne de Vétroz-Switzerland glass 21 / taste 14

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

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

Toasted Vanilla Angelfood Cake, Trailside Strawberries, Soft Vanilla Cream

Grappi Chocolate Grappa Liquor Italy 2oz glass 16

Trio of Seasonal Fruit Sorbets

1999 Bert Simon 'Serrig Würtzberg' Auslese-Riesling Mosel-Germany glass 18 / taste 12

Select Imported and Local Cheeses \$14

Served with Warm Walnut Bread



Executive Pastry Chef Paul Lemieux

