

# Sweet Finale

## **Green Tea Sponge Cake**

Andy's Orchard Peaches, Yuzu  
Green Tea Ice Cream

## **Fig & Hazelnut**

Penryn Farms Roasted Figs, Kaffir Lime, Hazelnut  
Blackberry Swirl Ice Cream

## **“Banana Cream Pie”**

Coconut, Lemongrass, Finger Lime  
Banana Cocoa Nib Ice Cream

## **Pineapple Baba**

Pineapple, Coconut, Passion Fruit, Pineapple Rum Glaze  
Pineapple Sherbet

## **Vietnamese Coffee Torte**

Coffee Biscuit, Chocolate Coffee Mousse, Cocoa Nib  
Coffee Caramel Ice Cream

## **Farmers Market & Exotic Fruit Plate**

Dragon Fruit, Passion Fruit, Mango, Pineapple, Kiwi Berries  
Pineapple Granita

Pastry Chef Megan Potthoff

# **After Dinner & Dessert**

## **Dessert Wines**

Patricius “Tokaji Aszu 3 Puttonyos” 2006

*Furmint, Tokaj, Hungary*

Jorge Ordoñez “Victoria #2” Moscatel 2011

*Malaga, Spain*

Château Les Justices Sauternes 2009

*Semillon-Sauvignon Blanc, Bordeaux*

Inniskillin Icewine 2012

*Vidal, Niagara Peninsula*

## **Port**

Dow’s Late Bottled Vintage 2008

Dow’s 20 Year Tawny

Dow’s “Quinta do Bomfim” 1996

## **Madeira**

The Rare Wine Co. “Charleston” Sercial NV

The Rare Wine Co. “New York” Malmsey NV

D’Oliveira “Reserva” Sercial 1969

## **Sherry**

Lustau Light Fino “Jarana” NV

Lustau Almacenista “Jose Luis Obregon” NV

Lustau Olorosso “East India Solera” NV

## **Cognac**

Hennessy “Paradis”

Hennessy “VS”

Hennessy “XO”

Remy Martin “Louis XIII”

Remy Martin “VSOP”

Remy Martin “XO”