



Desserts

APPLE-RAISIN BREAD PUDDING vanilla ice cream, bourbon caramel sauce – 8
Pair with Royal Tokaji – 14

VANILLA BEAN CRÈME BRULÉE caramelized turbinado sugar, fresh cream, strawberries – 6
Pair with Frost Bitten Ice Riesling – 14

SILK PIE Oreo-hazelnut crust, milk chocolate custard, dark chocolate ganache, frangelico anglaise – 7
Pair with Taylor Fladgate 10yr Tawny Port - 14

GOAT CHEESE CHEESECAKE orange crème anglaise, blueberry sauce, pralines – 11
Pair with Duckhorn Late Harvest Sauvignon Blanc - 17

OHIO LOCAL ICE CREAM & SORBET ask server for today's selections 1 scoop – 2 2 scoops – 3
Pair with Tessora Limone – 10/11

CHEESE PLATE chef's selections served with house made jam, spiced nuts, dried fruit, wild flower honey
and house crackers– 15
Pair with Chateau Coutet Premier Cru Sauternes - 26

Ports & Dessert Wines

TAYLOR FLADGATE TAWNY PORTS

10 yr - 7 20 yr - 14 30 yr - 28

ROYAL TOKAJI FIVE STAR – 8

FROST BITTEN ICE RIESLING – 9

HEITZ CELLARS INK GRADE PORT NAPA VALLEY – 10

CHATEAU COUTET PREMIER CRU SAUTERNES – 15

DUCKHORN LATE HARVEST SAUVIGNON BLANC - 17

FAR NIENTE DOLCE - 18