

DESSERTS

Made fresh here daily

Belgium Chocolate Torte
With hazelnut sauce

Banana Cream Pie
With toasted almonds and coconut and an Oreo cookie crust

Crème Brulee

Apple Tarte Tatin

Fresh Strawberries with Crème Anglaise

Chocolate Pecan Caramel Pie

Four Berry Pie
Raspberries, blueberries, strawberries and black berries

Chocolate Fudge Mousse
With a hint of Grand Marnier, topped with fresh whipped cream

\$8.00

Off Vine's Famous Soufflés
Chocolate* Grand Marnier*Raspberry

\$12.00

DESSERT WINES

Antique Tawny
Museum Reserve
Yalumba (South Australia)
(buttery & nutty)
\$9.00/glass

Madeira
Finest 5 year old rich
Henriques & Henriques
(flavors of caramel and butterscotch)
NV \$10.00/glass

Sherry
Pedro Ximenez (PX)
"San Emilio"
Solara Reservas Emilio Lustau
Hints of raisin & fig, buttery & creamy
NV \$15.00/glass

ALBANA di Romagno
"Passito"
Dessert Wine
Lemony, apricot, peach & mango.....yummy
2006
\$25.00/glass