

# *Attic Bistro Desserts*

## *Chocolate Cheesecake "Bombe"*

*chocolate ganache, chocolate cookie crust, cocoa nib nougatine tuile*

## *Dashe, Late Harvest Zinfandel 2005*

*Dry Creek Valley, California*

*This highly concentrated one has loads of berry and spice...*

## *Praline Crème Brûlée*

*chocolate hazelnut biscotti, chocolate curls*

## *D'Oliveiras Reserva Verdelho, 1966*

*Madeira, Portugal*

*Smooth, silky fruit mingled in with toasted walnuts and floral aromas.*

## *Spicy Ginger Cake*

*brandied pear and currant compote, vanilla crème anglaise*

## *Clear Creek Pear Brandy*

*Portland, Oregon*

*Smooth and slightly sweet. Great local PNW brandy.*

## *Lemon Chiboust "Gratin"*

*toasted swiss meringue, candied lemon chip, raspberry coulis*

## *Bodegas Ochoa, Moscatel 2006*

*Navarra, Spain*

*Gorgeous & light, very floral. Simply seductive..*

## *Vanilla Roasted Pineapple Tart*

*almond frangipane, caramel gelato, honey cardamom syrup*

## *Campbells, Rutherglen, Muscat*

*Victoria, Australia, non-vintage*

*Luscious and sublime... toffee maple syrup and figs... sweet, but not too sticky!*

## *Artisan Ice Creams & Sorbets*

*The season's best homemade ice creams and sorbets*