

NAPA VALLEY GRILLE

Sweets

Pecan Pie Brûlée 9.75

*caramel custard, pecan pie filling, chantilly cream
with Merryvale "Antiqua" 18.00*

Banana Napoleon 9.75

*chocolate shortbread, caramel walnut cream, mango gelato, espresso
anglaise
with Quady "Electra" 13.75*

Warm Molten Cake 9.75

*herbed ice cream, candied orange, espresso anglaise
with Rosenblum Chocolate Port 19.75*

Triple Chocolate Terrine 9.75

*milk, dark and white chocolate ganache, raspberry coulis, white
chocolate sauce, fresh berries
with Quady "Elysium" 13.75*

Westfield Farms Goat Cheese Cheesecake 10.50

*port poached pears, vanilla cream
with Montevina Zinport 17.25*

Chef Tasting 12.25

assortment tower of favorites and originals

House Made Sorbet & Gelato 5.75

Corinne's selection

Artisan Cheese Plate 13.75

hand crafted cheeses, fruits, nuts, crostini

Pastry Chef: Corinne Tesson

Grappa

Banfi, Brunello	9.00
Michele Chiarlo, Borolo	12.00
Jacopo Poli Raspberry	10.00

Hot Drinks for Cool Nights

Napa "Reese" <i>baileys, tia maria, kahlua, amaretto, coffee</i>	7.00
Late Harvest Cappuccino <i>grand marnier, crème de cacao, cappuccino</i>	7.00
Mocha Alexander <i>brandy, crème de cacao, hot chocolate</i>	7.00

Dessert Wines

Bonny Doon Muscat "Vin de Glacier"	7.00
Ferrari-Carano, "Eldorado Noir"	12.00
Freemark Abbey "Edelwein"	12.00
Merryvale, "Antigua"	10.00
Far Niente, "Dolce"	30.00
Robert Mondavi "Moscato d'oro"	8.00
GrGich Hills, "Violetta"	10.00
Steele, "Late Harvest Chardonnay"	12.00
Quady "Elysium"	6.00

Port and Madeira

Blandy's, 5 Year Malmsey Madeira	7.00
Rosenblum, "Desireé" Chocolate Port	12.00
Heitz Cellars, "Ink Grade" Port	10.00
Montevina Zinport	8.00
Beringer Cabernet Port, 1998	7.00
Fonseca, "Bin 27" Port	7.00
Graham's, "Six Grapes"	6.00
Graham's, 20 Year Tawny	12.00
Graham's, 30 Year Tawny	22.00
Graham's, 40 Year Tawny	28.00
Smith-Woodhouse, Madalena Vintage	9.00
Trincherro Muscat Port (White)	8.00