



California Grill

Dessert Menu

Warm Pear Streusel Tart 10.00

Freshly Baked Pear Streusel Tart with Toasted Almond Ice Cream and Red Currants

Adelsheim Deglacé Pinot Noir, Oregon '05 13.25

Caramel Cheesecake 10.00

Caramel Cheesecake with California Kumquats and Caramel Popcorn

Yalumba Museum Muscat, SE Australia 13.00

Banana and Butterscotch "Buzz" 10.00

Caramelized Bananas and Butterscotch Custard Stack with Coffee Caramel, Cocoa Nib, and Crunchy Plantain

Fonseca 20 Year Tawny Porto 18.00

Chocolate, Peanut Butter and Jelly 10.00

Warm Valrhona Chocolate Cake with Molten Center, Peanut Butter and Jelly Ice Cream, and Chocolate Sauce

Guenoc "Port," Guenoc '00 12.00

Lemon Buttermilk Pudding 10.00

Mango-Pomegranate Salad and Crème Fraîche

Santa Barbara Winery Late Harvest Sauvignon Blanc '01 9.00

Inspired by The Year of a Million Dreams 10.00

Honey Crunch Cake with Chantilly Cream and Oven-roasted Golden Pineapple, and Crunch Candy Crumble

Elderton Botrytis Semillon Riverina '04 12.25

Port, Madeira, and Dessert Wine (3 oz Pour)

<i>Barbeito Bual Reserva Velha, Madeira 1910</i>	68.00	<i>Mission Hill Riesling Ice Wine Reserve, Okanagan '03</i>	15.00
<i>Dow's "LBV" Porto '00</i>	12.00	<i>Domaine de Coyeux, Muscat de Beaumes</i>	8.00
<i>Guenoc "Port," Guenoc '01</i>	12.00	<i>De Venise '02</i>	
<i>Fonseca 20 Year Tawny Porto</i>	18.00	<i>Quady "Essensia" Orange Muscat, California '05</i>	10.00
<i>Far Niente "Dolce," Napa '01</i>	32.00	<i>Bonny Doon "Framboise," California</i>	10.00
<i>Adelsheim Deglacé Pinot Noir, Oregon '05</i>	13.25	<i>Clos de Paulilles Banyuls Rimage '03</i>	10.00
<i>Elderton Botrytis Semillon Riverina '05</i>	12.25	<i>Rotllan Torra Moscatell, Priorat, Spain</i>	7.25
<i>Kent Rasmussen Late Harvest Gewurztraminer, Russian River '03</i>	6.75	<i>Michele Chiarlo Moscato D' Asti "Nivole," Piedmont</i>	9.50
<i>Royal Tokaji, Tokaji Aszu 5 Puttonyos '00</i>	15.00	<i>Blandy's 15 Year Old Malmsey, Madeira</i>	18.00
<i>Yalumba Museum Muscat, SE Australia</i>	13.00	<i>Rosenblum Désiree Chocolate, CA</i>	9.25

Cordials, Single Malts, Brandies, and Cognacs

<i>Jacopo Poli "Merlot Di Poli," Grappa, Veneto</i>	9.75	<i>Labrot & Graham "Woodford Reserve" Straight</i>	7.75
<i>Coeur de Lion Calvados Pays d'Auge "Hors d'Age"</i>	18.00	<i>Bourbon, Kentucky</i>	
<i>Germain-Robin "Cask 48" XO Brandy</i>	25.00	<i>Bushmills "3 Wood" Single Irish Whiskey</i>	15.00
<i>Remy Martin XO Cognac</i>	25.00	<i>Booker's Small Batch Straight Bourbon, Kentucky</i>	9.75
<i>Martell XO Cognac</i>	25.00	<i>Johnnie Walker Blue Label Scotch</i>	32.00
<i>Courvoisier XO Cognac</i>	25.00	<i>The Macallan "12 Year," Speyside</i>	7.75
<i>Remy Martin "Louis XIII" Cognac (1 oz.)</i>	125.00	<i>The Macallan "18 Year," Speyside</i>	20.00
<i>Larressingle VSOP Armagnac</i>	8.00	<i>The Macallan "25 Year," Speyside</i>	50.00
<i>Grand Marnier "100 Year," France</i>	23.00	<i>Glenmorangie "10 Year," Northern Highlands</i>	6.75
<i>Grand Marnier "150 Year," France</i>	33.00	<i>The Glenlivet "12 Year," Speyside</i>	7.75
<i>G. E. Massenez Poire Williams, Eau-de-Vie</i>	9.75	<i>Glenfiddich "12 Year," Speyside</i>	7.75
<i>Mount Gay Rum "Extra Old," Barbados</i>	7.75	<i>Laphroaig "15 Year," Islay</i>	12.00
		<i>Villa Grazia Limoncello, Italy</i>	6.25