



Vinology Seasonal Desserts

VEGAN CHOCOLATE & COCONUT “CHEESECAKE”

mango passion fruit sorbet, macadamia nut brittle 10

BLOOD ORANGE CREME BRULEE

macadamia nut meringue, grapefruit, cocoa nibs, tangerine micro greens 9

PINOT NOIR POACHED PEAR

puff pastry, pistachio frangipane, pinot syrup, basil, buttermilk ice cream 11

PB & J

chocolate cake, molten peanut butter, malted milk anglaise, concord grape ice cream 10

“KEY LIME” FLOAT

buttermilk ice cream, ginger ale 6

PINEAU DES CHARANTES, CHATEAU D’ORIGNAC

subtle hints of ripe apricot, honey, raisins,
white flowers and orange peel 9

EVOLUCIO, LATE HARVEST TOKAJ

botrytis infected furmint from Hungary, notes of peaches,
apricots and white flowers, elegant with nice acidity 7

RED RASPBERRY WINE, BERGDORF’S

produced just outside of Michigan’s capital
features stewed fruit, tart raspberry jam and a clean finish 7

SAUTERNES, 2010 LA FLEUR D’OR

golden yellow, with the scent of dried apricots and figs, honey
and vanilla, a nicely ballanced full body with a long finish 12

RIESLING, FROST BITTEN

made from post-harvest frozen grapes in Yakima Valley, WA
ripe pineapple, summer peach and rich floral notes 7

PORT, HARDY’S ‘WHISKERS BLAKE’ TAWNY

aged for 8 years this smooth, nutty port produced in Australia
is made primarily from Grenache and Shiraz 6

PORT, NOVAL RUBY

deep-colored, lively, peppery wine that is well balanced with
intense fresh fruit and good length 7

PORT, QUINTA DE LA ROSA LATE BOTTLE VINTAGE 2011

refined with dark plum, dried blackberry, mineral and tar,
with hints of dried mint, cedar and chocolate notes 9

PORT, TAYLOR FLADGATE LATE BOTTLED VINTAGE 2010

beautifully perfumed with lots of peppery notes, heaps of black
woodland fruit, dark cherry, plumb, redcurrant, hint of black
licorice 9

PORT, FONSECA 20 YEAR TAWNY

amber color with ripe, plummy, mature fruit, cinnamon,
butterscotch, subtle oak and a velvety texture 12