

DESSERTS

Cheesecake of the “Moment” ... 11.00

Royal Tokaji, Late Harvest, Hungary '18 ... 7.00 glass

Decadent White Chocolate Crème Brûlée ... 10.00

Emotions De La Tour Blanche Sauternes ... 7.00 glass

Boulevard Pastry & Ice Cream Pairing ... 12.00

Chef's Selection of Pastry *with* house made, flavored Ice Cream

Quady's “Elysium”, Black Muscat '19 ... 7.50 glass

Chocolate Gateau ... 10.00

Dark Chocolate, Liquid Center individual Cake *with* Raspberry Puree

Graham's “Six Grapes” Porto ... 8.00 glass

Macadamia Nut Tart *with* Caramel Ice Cream ... 12.00

Grahams, Fine Tawny Porto, Douro Valley, Portugal ... 5.50 glass

Bowl of Ice Cream *or* Sorbets ... 8.00

Choose a flavor from one of our daily selections

Pastry Chef – Candice Smith