

Lucia Dessert Menu

Summer Strawberry Tart

Sweet mascarpone, sliced strawberries, balsamic caramel

8.00

White Peach Melba Parfait

Grilled white peaches, Tahitian vanilla ice cream, raspberry coulis

8.00

Pomegranate Mousse

Watermelon Wafers, fresh blueberries, rose petals

8.00

Guava Panna Cotta

Tropical fruit relish, mango coulis, poppy seed tuille

8.00

Chocolate Pot de Creme

House made caramel corn

8.00

Artisan Cheese Plate

3 Chef Selections

Taleggio: Lombardy, Italy, cow's milk, slightly salty, rich, nutty

Morbier: France, cow's milk, fresh hay aroma, flavor of nuts & fruit

Vare: Asturias, Spain, goat's milk, feed grown, semi hard, velvety

Organic honeycomb, dried fruit compote

15.00

Chocolate Fantasy for Two

Chocolate mousse cup, chocolate ganache, chocolate pot de crème

15.00

Root Beer Float for Two

Henry Weinhardt's root beer, vanilla ice cream

10.00

Dessert Wines

08 Michele Chiarlo 'Nivole' Moscato d'Asti 9

07 Casta Diva 'Cosecha Miel' Muscat 18

Port

03 Taylor Fladgate LBV 10

Churchill 10 year Tawny 12

84 Porto Rocha Colheita 18

Ramos Pinto Quinto do Bom Retiro 20 year Tawny 20

Blended Scotch

Dewer's White Label 7.00

Johnny Walker Red 9

Black 15

Blue 32

Single Malts

Macallan 12year 9.75

Macallan 18year 15

Glenlivet 12year 9.75

Glenfiddich 12year 12

Lagavulin 16year 13

Glenkinchie 10year 15

Glenkinchie 12year 18

Brandy and Cognac

Korbel 7.00

Courvoisier V.S.O.P 12

Remy Martin V.S.O.P. 15

Hennesy V.S.O.P 15

Courvoisier Napoleon 18