

DESSERT AT THE PEARL

DESSERTS 8

SUGGESTED WINE PAIRINGS

THE PEARL BEIGNETS

POWDERED SUGAR / CHOCOLATE SAUCE

LA SPINETTA MOSCATO D'ASTI 'BRICCO QUAGLIA' DOCG

CHOCOLATE POT DE CRÈME

GRAHAM CRACKER / VALRHONA DARK CHOCOLATE

NOVAL BLACK RUBY PORT

LOCAL BERRY ICEBOX CAKE

BERRY + CHIA SEED JAM / GRAHAM CRACKER / LEMON
YOGURT CUSTARD

SAXON BROWN LATE HARVEST SEMILLON

CHEF SELECTION CRÈME BRÛLÉE

TOASTED BEATNICK SPECIALTY COCKTAIL

VANILLA CRÈME BRÛLÉE

CARAMELIZED SUGAR / FRESH BERRIES

MARIE ANTONETTE SPECIALTY COCKTAIL

DESSERT FROM THE BARTENDER

NOVAL BLACK RUBY PORT	10
TAYLOR FLADGATE 20 YR TAWNY PORT	18
SANDEMAN CHARACTER AMONTILLADO SHERRY	9
SAXON BROWN LATE HARVEST SEMILLON	10
LA SPINETTA MOSCATO D'ASTI 'BRICCO QUAGLIA' DOCG	11
CARAVELLA LIMONCELLO	9
ESPRESSO MARTINI	13

ASK ABOUT OUR SCOTCH SELECTIONS

Hospitality as Warm as the Sun...