

## DESSERT MENU

<b>Dessert Wine</b>	<b>GLS</b>	<b>Champagne &amp; Sparkling Wine</b>	<b>GLS</b>
2003 Inniskillin, Vidal, Ice Wine	12	Zonin Prosecco, Italy (187ml)	10
2003 Castelnau, Sauternes, France	14	J Cuvee Brut	12
2006 Nivoli, Michele Chiarlo, Moscato	18		
			<b>BTL</b>
<b>Port Wine</b>		Moet & Chandon, Brut Nectar Imperial, Epernay, France (375ml)	36
Meyer Family, CA	8	Veuve Cliquot, Brut Rose, Reims, France (375ml)	46
Graham's "Six Grapes", Reserve Porto	10	Perrier Jouet, Grand Brut	104
Graham's 10 year Tawny Porto	16		
Graham's 20 year Tawny Porto	20		
1997 Taylor Fladgate, Vinatge Porto 375ml	31		
		<b>Cognac</b>	<b>GLS</b>
<b>Sherry</b>		Pierre Ferrand Ambre	8
Emilio Lustau, Dry Amontillado, Los Arcos	10	Pierre Ferrand Reserve	14
Emilio Lustau, Light Fina, Jarana	12	Pierre Ferrand Selection des Anges	25
Emilio Lustau, Solera Superior, Rare Cream	20	Pierre Ferrand 1975	32
		Courvosier XO	26
		Remy Martin XO	25
		Remy Martin Extra	32
		Hennessey Paradis	55
		Louis XIII de Remy Martin	160

**Desserts 9**

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Vanilla Bean Crème Brulèe

Classic Tiramisu, Crème Anglaise

Warmed Dulce de Leche Crepes, Vanilla Ice Cream

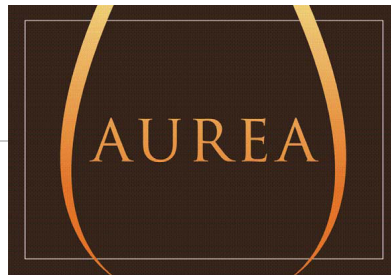
Old Fashioned Strawberry Shortcake, Chantilly Cream

White Chocolate Mascarpone Cheesecake, Raspberry Puree

Molten Chocolate Cake, Vanilla Ice Cream

Aurea’s Signature Bread Pudding

ask your server for today’s flavor



<b>Liqueur</b>	<b>GLS</b>	<b>Hot Tea</b>	<b>4</b>	<b>Caffeine</b>	<b>4</b>
Godiva Liqueur	8	Caffeine		Coffee	
Amaretto di Saronno	8	Organic English Breakfast		Espresso	
Bailey’s Irish Cream	9	Organic Earl Grey		Cappuccino	
Grand Marnier	8	Green Tea Tropical (light - caffeine)		Café Latte	
Grand Marnier 100yr	25	Caffeine Free		Café Mocha	
Grand Marnier 150yr	45	Chamomile Citrus		Café au Lait	
Frangelico	9	Organic Mint Melange		Americano	
Sambucca Romano	8				
Drambuie	9				