

chef bernard's signature cuisine

~ desserts ~

manteo chocolate "pops" 10

chocolate covered cheesecake, raspberry grand marnier sauce

suggested wine: quail's gate late harvest optima

warm flourless chocolate cake 10

vanilla bean ice cream, callebaut chocolate sauce, chocolate graph

suggested wine: quail's gate fortified foch

organic apple cinnamon scented bread pudding 9

whiskey, caramel sauce, buttermilk ice cream

suggested wine: inniskillin vidal ice wine

preserved raspberry white chocolate crème brûlée 9

apricot hazelnut biscotti

suggested wine: gray monk odyssey III

local artisan cheese "wine stave" share platter 24

three cheeses, preserved stonefruit chutney, shallot crackers, grilled bread,
corinne's spiced walnuts, organic apple fan

suggested wine: see ya later unleashed riesling

Corinne Litchfield, Pastry Chef