

FLORES & PINE

DESSERTS

Honey Cake 15

10 layer honey cake with english vanilla cream

Copetta 15

cookie crumble, salted caramel mousse, cashew brittle, vanilla gelato & marshmallow - gf

Chocolate Berry Mousse 15

dark chocolate mousse, summer berry coulis, chocolate crumble

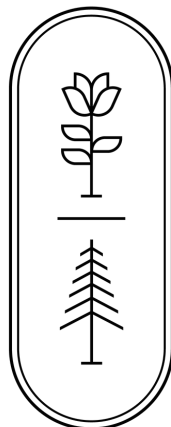
Pineapple Ravioli 15

white chocolate mousse, passion-fruit coulis, toasted coconut, Noto pina colada sorbet - gf

Pie Flight 15

chef's selection of seasonal pies served in a glass

*ve - vegan
*gf - gluten free
*df - dairy free



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DESSERT DRINKS & WINE PAIRINGS

SPECIALTY COFFEE'S 12

Spanish Coffee

coffee, Tia Maria, Cointreau, rum, whipped cream, maple syrup

French Kiss

coffee, Grand Marnier, Baileys, whipped cream, vanilla sugar

Hot Boozy

coffee, Cognac, Grand Marnier, Kahlua, whipped cream, orange peel, maple syrup

Irish Coffee

coffee, Irish Whiskey, whipped cream, brown sugar

DESSERT WINE PAIRINGS

	2 oz	Bottle
<i>200 ml Bottle</i>		
Ice Wine Riesling VQA – Fielding Estate – Niagara Peninsula, Canada	20	120
<i>375 ml Bottle</i>		
Tokaji Sárga Muskotárly – Zemplén Mountains, Hungary	12	72
Muscat de Beaumes de Venise – Rhone, France	15	90
Alvear Solera 1927 Pedro Ximénez – Montilla–Moriles, Spain	16	96
Rabl Riesling Trockenbeerenauslese – Kamptal, Austria	20	120
<i>500 ml Bottle</i>		
Cune Corona Semi Dulce – Rioja, Spain	14	91
L. Lurton Barsac–Sauternes – Bordeaux, France	16	104
Zenato Recioto Della Valpolicella Classico DOCG – Veneto, Italy	18	117
<i>750 ml Bottle</i>		
Banyuls Domaine Piétri–Géraud – Languedoc–Roussillon, France	15	97
Piper Heidsieck “French Riviera” semi dolci – Champagne, France	37 5oz	185

