

DESSERTS

- **\$13.00**

Grand Marnier or Peppermint Chocolate Soufflè

Served with Vanilla Anglaise, Chocolate Sauce and Berry Compote. Recommended Pairing: Grand Marnier - \$12.75

- **\$10.00**

5280 Cheesecake

Pomegrante, Graham Crust, Bourbon Vanilla Beans, Blueberry Compote and Fresh Whipped Cream. Recommended Pairing: Duckhorn Chardonnay - \$17

- **\$12.00**

Mile High Carrot Cake

Cream Cheese Frosting, Candied Pecans, Pineapple Rum Caramel, Candied Carrots, Salted Caramel Ice Cream. Recommended Pairing: 2008 Royal Tokaji Red Label - \$25

- **\$12.00**

801 Chocolate Torte

Berry Compote, Dark Chocolate Ganache, Caramel Popcorn, Fresh Berries and Whiskey Ice Cream. Recommended Pairing: Far Niente Dolce - \$25

- **\$12.00**

Apple Turnover

Caramelized Puff Pastry, Frangelico Pastry Cream, Caramel Sauce, Cranberries and Vanilla Bean Ice Cream. Recommended Pairing: LBV Warres Port - \$22

- **\$10.00**

Eggnog Creme Brulee

Spiced House-Made Marshmallow, Gingerbread. Recommended Pairing: 2012 Chateau La Riviere Sauternes - \$13

- **\$7.00**

Affogato

Choice of Vanilla or Salted Caramel Ice Cream, Short Bread Cookie, Shot of Espresso

- **\$9.00**

Trio of Sorbets or House-made Ice Creams

Seasonal Selection of House-Made Sorbets and Custards

- **\$9.00**

JPL Trio

Blueberry Sorbet, Lemon Sorbet, Vanilla Custard