

# *The* **BRESLIN**

## EVENING PUDDINGS

Creamsicle Sundae 8  
*Tangerine, Yogurt Sorbet, Crushed Meringue, Ginger, Lemon*

Brown Sugar and Apple Cake 8  
*Candied Almonds, Crème Fraiche, Pear, Pomegranate*

Spiced Sugar Doughnuts 8  
*Cranberry Compote, Rum Caramel, Chocolate Sauce*

Dark Chocolate Tarte 8  
*Toasted Marshmallow Ice Cream, White Chocolate Ganache, Biscuit*

Ice Cream and Sorbet per scoop 3  
*Seasonal Assortment*

## DESSERT TIPPLE

Moscato d'Asti, G.D. Vajra, 2010 12/40  
Jurançon, *Symphonie de Novembre*, Domaine Cauhapé, 2006 9/45  
Sauternes, Lieutenant de Sigalas, 2005 10/49  
Late Harvest Zinfandel, Dashe, 2008 11/52  
Ice Cider, *Cidre de Givre*, Domaine Dupont, 2006 16/65  
Savignin, Vin Jaune, Jacques Puffeney, 2001 23/139  
Palo Cortado, Barbadillo, "Obispo Gascon" 10/84  
Palo Cortado VOS, Hidalgo-La Gitana, "Wellington" 14/97  
20 Year Old Tawny Port, Ferreira 11/94

## ESPRESSO

Introducing San Francisco-based, Sightglass Coffee Roasters.  
We proudly serve Owl's Howl Espresso &  
Blue Boon blend as French Press

Stumptown Ethiopia Duromina available as drip coffee