

PRESENTED BY SALTY'S PASTRY CHEF JAMES GIBSON & HIS STELLAR STAFF

Desserts of Winter

BOWL OF CHOCOLATE MOUSSE

THIS ONE IS TO SHARE. SERVED IN A BIG CHILLED BOWL TOPPED WITH WHIPPED CREAM AND MINI CHOCOLATE CHIPS.

TWO 10.99 OR FOUR 18.99

WINE PAIRING-LBV PORT \$12

ALMOND POUND CAKE

POUND CAKE WITH LEMON CURD

SERVED WITH A PINE NUT POPCORN BRITTLE, POPPY SEED ANGLAISE AND RASPBERRY WHIPPED CREAM \$8

WINE-PACIFIC RIM FRAMBOISE \$7 WINE

HOUSE-MADE ICE CREAMS OR SORBETS

FLAVORS CHANGING \$8.50

BANANA CRÊPES

HOUSE-MADE CRÊPES FILLED WITH CARAMELIZED BANANAS AND PEANUT BUTTER PASTRY CREAM WITH BANANA MARSHMALLOW, HOT FUDGE AND CARAMEL SAUCE. 8.99

PAIRING-DOISEY SAUTERNES 10

SALTY CHOCOLATE CLUSTERS

CARAMELIZED, SALTED ALMONDS DIPPED IN CHOCOLATE, PACKAGED BEAUTIFULLY TO ENJOY HERE OR TO GO
8 OUNCES \$12 OR 4 OUNCES \$8

Salty's Classics

SUPER COOKIE SUNDAE

GIANT GOBLET STUFFED WITH CHOCOLATE CHIP COOKIE DOUGH ICE CREAM, M&M COOKIE CHUNKS, CARAMEL, FUDGE, MINI M&Ms, WHIPPED CREAM & A CHERRY \$15.99

CRÈME BRÛLÉE

TRADITIONAL VANILLA \$7.99

WINE PAIRING-DOISEY SAUTERNES \$10

WHITE CHOCOLATE GRAND MARNIER CHEESECAKE

GRAND MARNIER WHITE CHOCOLATE CHEESECAKE DIPPED IN DARK CHOCOLATE \$10

WHOLE CAKE TO GO \$35

WHITE CHOCOLATE MOUSSE CAKE

A SALTY'S CLASSIC,
OUR SIGNATURE CAKE \$8
WHOLE CAKE TO GO \$35

Dessert Wines

HALF BOTTLES

LATE HARVEST SEMILLON, FORGERON
2007 WA \$27

CHAMBERS, ROSEWOOD VINEYARDS,
MUSCADELLE (TOKAY), RUTHERGLEN
AUSTRALIA \$34

SAUTERNES, DOISY VEDRINES, 2003,
FRANCE \$10 GLASS / \$54 BTL

SAUTERNES, LUR-SALUCES, CHATEAU
D Y'QUEM 1997 FRANCE \$249

SINGLE BERRY SELECT EROICA
RIESLING, CHATEAU STE MICHELLE
2000 WA \$259

VIDAL ICE WINE JACKSON-TRIGGS 2005
NIAGARA, CANADA (187ML) \$42

PACIFIC RIM FRAMBOISE WA. \$26/7GL

Port

FONSECA BIN 27 \$8

BARNARD GRIFFIN
SYRAH PORT \$8

SMITH WOODHOUSE
95 LBV \$12

DOW'S 20-YR
TAWNY PORT \$18

TAYLOR FLADGATE 10-YR
TAWNY PORT \$12