

DESSERT WINE

Elio Perrone Moscato d' Asti '10 \$8

with an Effervescent, Aromatic Sweet Fruit Fragrance.

Chateau Gravas Sauternes '09 \$10

Late Harvest Semillon with Hints of Apricot, Honey and Peaches with a Lively Finish.

Dolce by Far Niente '06 \$20

Late Harvest Semillon and Sauvignon Blanc.

PORTS

Quinta de la Rosa "Lote 601" Ruby NV	\$8
Quinta de la Rosa "Tonel #12" 10 Year Tawny	\$12
Taylor Fladgate 20 Year Tawny	\$16
Quinta de la Rosa "LBV" 2006	\$14
Croft 2009 Vintage	\$26

COGNAC

Courvoisier VSOP
Hennessy VSOP

Remy Martin VSOP
Remy Martin XO

SINGLE MALT SCOTCH

Glenlivet 12
Glenlivet 15
Glenlivet 18
Glenmorangie
Lagavulin

Macallan 12
Macallan 18
Oban
Talisker

DESSERT SELECTIONS

The Oak Steakhouse Chocolate Cake

*Dark Chocolate Mousse filling,
Chocolate Syrup.*

\$12

Tiziano Prosecco*

Classic Carrot Cake

*Cinnamon Cream Cheese Icing,
Caramel Sauce.*

\$10

Chateau Graves Sauternes*

Classic Crème Brulee.

Gahara Vanilla Beans, Fresh Fruit.

\$9

Dolce by Far Niente*

Burden Creek Goat-Cheese Cheese Cake

*Burden Creek Goat Cheese, Pistachio Nougatine,
Cranberry Coulis .*

\$12

Elio Perrone Moscato d'Asti*

Trio of Fresh Sorbets

Mango, Raspberry, Lemon.

\$8

Schramsberg Brut Rose *

**Suggested wine pairings*