

## OFF VINE DESSERTS

### Belgian Chocolate Flourless Torte

indulgent & rich.....drizzled with hazelnut sauce  
and served with fresh whipped cream

\$10.00

### Banana Cream Pie

creamy banana pudding, poured into a home-made  
Oreo cookie crust, covered with sliced banana  
sprinkles with toasted almonds and shaved coconut

\$10.00

### Crème Brulee

rich, home-made, vanilla bean custard  
topped with layers of caramelized sugar

\$10.00

### Apple Tarte Tatin

an upside-down apple tart caramelized  
in butter and sugar before baked in the oven

\$8.50

### Fresh Cut Strawberries

drizzled with crème anglaise

\$8.50

### Chocolate Pecan Caramel Pie

layers of dark Belgian chocolate, roasted pecans and caramel  
served with fresh whipped cream

\$10.00

### Four Berry Pie

fresh raspberries, blueberries, strawberries & black berries, in a  
graham cracker crust, then topped with a lattice weave crust  
and baked in the oven until golden brown

\$8.50

### Belgian Dark Chocolate Fudge Mousse

with a hint of Grand Marnier topped with fresh whipped cream

\$11.00

### Off Vine's Famous Soufflés

Chocolate      Grand Marnier      Raspberry

\$12.00

## DESSERT WINES

### Late Harvest Torrentes

*"Tardio"*

Santa Julia Winery (Mendoza, Argentina)

2009

Intense aromas of dried fruits like pears, apricots & peaches,  
with orange zest, white blossoms, honey and rose.

\$9.00/glass.....served chilled

### Antique Tawny

*"Museum Reserve"*

Yalumba (South Australia)

buttery & nutty

\$10.00/glass

### Sherry

*"Pedro Ximenez (PX)"*

Alvear Pedro Ximenez de Anada

2008

Hints of dates & fig, English toffee and raisins, as well as a hint of warm  
spices like clove and cinnamon. Rich and full flavored.

NV \$11.00/glass

### Muscat de Alexandria

*Jorge Ordóñez "Victoria"*

Malaga Spain

2010

Fresh & intense, with a mix of freshly peeled apple,  
orange peel, & peaches. Concentrated but refreshing

\$13.00/glass.....served chilled