

CG
Last Course
Dessert Menu

Coconut Cake 9

cream cheese butter cream, blueberry compote, yuzu anglaise

Tahitian Vanilla Crème Brûlée 9

Tahitian vanilla flavored custard, caramelized sugar, berries

Tennessee Peach Clafouti 9

brandied peaches, ginger ice cream, almond, sorghum

Chocolate Hazelnut Cobbler 9

Valhrona chocolate cobbler, buttermilk sorbet, hazelnut crunch

House Made Ice Cream and Sorbet Selections 3/9

Artisanal Farmstead Cheese 9

Fresh Goat, Noble Springs Dairy, Franklin, TN
with hot pepper jelly and flaxseed lavosh

Ports (Glass)

Fonseca 20 Year Old Port	\$20
Fonseca Vintage Character Bin 27	\$12
Grahams 20 Year Old Tawny Port	\$20
Grahams 30 Year Old Tawny Port	\$30
Dow 2003 Vintage Porto	\$35
Taylor Fladgate 20 Year Old Tawny	\$20

Dessert Wines (Glass)

Chateau Hallet, Sauternes, France 2005	\$12
Chateau La Fluer Des Pins, Graves, 2007	\$12
Quady Essensia, Muscat, Sonoma, 2005	\$12
Dolce, Late Harvest Wine, Napa Valley 2004	\$25
Jackson-Triggs, Propriator's Reserve Vidal Icewine, Canada 2006	\$20
Inniskillin Vidal Icewine, Canada, 2006	\$30
Beringer Nightingale, Napa, 2004	\$24