

Dessert	Pairing	Notes
Apple Cranberry Tart	Lustau "Emilin"	raisin and perfumed burnt sugar
Boston Cream	10yr Offley	vanilla with ripe fruit
Chocolate Cashew Tart	Lustau "Tintalla De Rota"	rich, sweet, chocolate, and velvet texture
Retro Chocolate Plate	Sherry Wine Flight	Lusatu Solera Reserva Wines
Crème Brulee	Leacock's Aged Five Year	grapey, nutty, chocolate long finish
Double Dipper	Rosa Regale	Sweet hint of rose petals and rasp
Fantasia	LHV wine flight	Svgn Blnc, Chenin Blnc, Viognier
Finale Cheesecake	Sir Willima 10 yr tawny	Dried intense fruit with a nutty finish
Fresh Fruit/Sorbet		
Magnanimous Molten	Three Port Flight	10 Fons, 20 Taylor, 30 Taylor
Manjari Mousse	Rosa Regale	Sweet hint of rose petals and rasp
Molten Chocolate	Taylor 20 Year	full flavor light berry and tabacco
Coconut Caipirinha	Inniskillin	lychee, tangerine, nectarine, honey
Tiramisu Delizioso	Vi Santo	honeysuckle, nutty caramel
Mini Dessert Sampler	Inniskillin	lychee, tangerine, nectarine, honey

Prelude	Pairing	Notes
Antipasto for two	Stonehaven Cab/Shiraz	dark fruit, light in style rich in flavor
Crab Quiche	Oyster Bay Sauvignon Blanc	tropical, med bodied
Cheese Assortment	10 Yr Tawny Fonseca	nutty, mild
Macaroni and Cheese	La Noble Chardonnay	crisp, peach and honeysuckle
Meat Lovers Pizza	Crios de Susan Balbo	plum black raspberry spicy
Mediterranean Pizza	St. Francis Zinfandel	black cherry, raspberry, bl. Pepper
Short Ribs	St. Francis Zinfandel	black cherry, raspberry, bl. Pepper
White Pizza	Caymus Conundrium	tropical, med bodied

Sandwiches	Pairing	Notes
BLT	New Castle Nut Brown Ale	
California Turkey	Oyster Bay Sauvignon	Tropical fruit, abundant bouquet
Ham and Brie	New Castle Nut Brown Ale	
Chicken Salad	Bollini Pinot Grigio	apple with hazelnut and floral notes
Egg Salad	Amstel Light	
Fresh Mozzarella	Stonehaven Shiraz Cabernet	sett tannish with cassis and blueberry
Roasted Chicken	New Castle Nut Brown Ale	
Tuna Salad	Amstel Light	
Turkey Club	Harpoon IPA	
Italian Garden	La Noble Chardonnay	crisp, peach and honeysuckle

Salads	Pairing	Notes
Pear Almond Salad	La Noble Chard	dry, oaky, full
Chicken Caesar Salad	Oyster Bay Sauvignon blanc	tropical fruit, abundant bouquet
Finale Chef Salad		
Mesclun Salad	Oyster Bay Sauvignon blanc	tropical fruit, abundant bouquet
Spinach Walnut Salad	Bollini Pinot Grigio	Dry light bodied

Cheese	Description
Traditional Cave-Aged Farmhouse Cheddar	An English Cheddar from the Kilchurn Estate, England. It is the most widely consumed cheddar in the world. Very sharp with a crumbly texture. This cheese is called a farmhouse style because every aspect of the process is managed by the estate from the grazing of the cows to the maturing and packaging process.
Galician Ultra Cream	Cows milk is used to make one of the oldest cheeses in Galicia, Spain. It is a semi soft fresh cheese with a very buttery flavor.
Pyrenees Mountain	Forrested Goat Cheese Made from goats milk and originating in the Gerona region of Pyrenees, Spain. It is a semi-hard cheese with a subtle flavor and natural mold encompassing it.
Brie Double Crème	This cheese is made in France from cow's milk. It contains 60% butter fat which lends the buttery, creamy texture and flavor. It is allowed to ripen for at least 60 days which is when it develops the white, bloomy rind. It has a slight pungent flavor with some nuttiness.
Roquefort	Made from 100% sheep's milk and originating in France. It is creamy, thick and white on the inside with a burnt orange exterior. The combination of the milk used in the ripening process, and the addition of mould-producing Roquefort gives this cheese its unique character. This is a gold medal winner throughout France. It is aged for 120 days in French caves.

Dessert	Dairy	Gluten	Nuts	Alcohol
Apple Cranberry Tart	x	x	x	
Boston Cream	x		x	
Chocolate Cashew Tart	x	x	x	
Retro Chocolate Plate	x	x	x	
Crème Brulee	x	x		
Double Dipper	x	x	x	
Fantasia	x	x	x	x
Finale Cheesecake	x			
Fresh Fruit/Sorbet	x	x	x	
Magnanimous Molten	x	x	x	
Manjari Mousse	x	x	x	x
Molten Chocolate	x	x	x	
Coconut Caipirinha	x	x	x	x
Tiramisu Delizioso	x	x	x	
Mini Dessert Sampler	x	x	x	

Prelude	Dairy	Gluten	Nuts	Alcohol
Antipasto for two	x	x		
Crab Quiche	x	x		
Cheese Assortment	x	x	x	
Macaroni and Cheese	x	x		
Meat Lovers Pizza	x	x		
Mediterranean Pizza	x	x		
Short Ribs		x		x
White Pizza	x	x		

Sandwiches	Dairy	Gluten	Nuts	Alcohol
BLT	x	x		
California Turkey	x	x		
Ham and Brie	x	x		
Chicken Salad	x	x	x	
Egg Salad	x	x		
Fresh Mozzarella	x	x		
Roasted Chicken	x	x		
Tuna Salad	x	x		
Turkey Club	x	x		
Italian Garden	x	x		

Salads	Dairy	Gluten	Nuts	Alcohol
Pear Almond Salad			x	
Chicken Caesar Salad	x	x		
Finale Chef Salad	x		x	
Mesclun Salad	x		x	
Spinach Walnut Salad	x		x	

Cookies & Bars	Dairy	Gluten	Nuts	Nut/Other
Chocolate Chip	x	x		
Chocolate Chip Walnut	x	x	x	
Triple Chocolate	x	x		
Pistachio Shortbread	x	x	x	
Oatmeal Raisin	x	x		
Peanut Butter	x	x	x	
Brownie	x	x		
Gingerbread Whoopie pie	x	x		
Whoopie pie	x	x	*	

Pastries	Dairy	Gluten	Nuts	Nut/Other
Apple creamberry crumble	x	x		
Boston Crème	x	x	x	Almond
Cheesecake	x			
Chocolate Tart	x	x		
Coconut Cream Tart	x	x	x	Coconut
Crème Brulee	x			
Cupcakes, all combinations	x	x	x	Pnt Btr CCnt
Dark Chocolate Decadence	x			
Finale Forest	x	x	x	Almond
Frangipane Fruit Tart	x	x	x	Almond
Fresh Fruit Tart	x	x		
Key Lime Tart	x	x		
Lemon Tart	x	x		
Pumpkin Cheesecake	x	x		
Strawberry Bavarian	x	x		
Tiramisu	x	x	x	Almond
Ultimate Chocolate	x	x	x	Almond

Cakes	Dairy	Gluten	Nuts
Blueberry Cheesecake	x	x	
Boston Cream Cake	x	x	
Caramel Affair	x	x	x
Cherry Cheesecake	x	x	
Chestnut Pear	x	x	x
Chocolate Symphony	x	x	
Dark Chocolate Decadence	x		
Finale Forest	x	x	x
Pumpkin Cheesecake	x	x	
Razzmatazz	x	x	x
Red Velvet	x	x	x
Strawberry Bavarian	x	x	
Tiramisu	x	x	
Ultimate Chocolate	x	x	

Tarts and Pies	Dairy	Gluten	Nuts
Apple Cranberry Crumble tart	x	x	
Cherry Almond Tart	x	x	x
Chocolate Bourbon Pecan Tart	x	x	x
Chocolate Tart	x	x	
Frangipane Tart	x	x	x
Fruit and Cream Tart	x	x	x
Key Lime Tart	x	x	
Strawberry Rhubarb Tart	x	x	