DESSERTS

Your Choice 12

CLASSIC MOUNTAIN OF STRAWBERRY SHORTCAKE

Classic genoise cake layered with fresh macerated strawberries, strawberry mousse and housemade whipped cream

CRÈME BRÛLÉE

Classic cream custard with caramelized sugar crust



Mini root beer float, mango fries

New York Style Cheesecake

Graham cracker crust, fresh berries



Sugar dusted donut dippers accompanied by strawberry-lingonberry, banana butterscotch, and dark chocolate sauce with housemade whipped cream

FLOURLESS CHOCOLATE TORTE

Forest berry sauce, whipped cream

CHOCOLATE BROWNIE SUNDAE

Vanilla gelato, dark chocolate sauce, whipped cream

O Passion Fruit-Mango Bombe

Key lime tartlet, mango coulis, raspberry dust

BISTRO BANANA SPLIT

Bruléed bananas, housemade cinnamon ice cream, caramel corn, fresh berries, caramel sauce

COTTON CANDY

Fluffy sugar confection

ARTISAN CHEESE PLATTER

Seasonal fruit, honeycomb, balsamic reduction, cranberry-pistachio crackers

DESSERT WINES

Far Niente "Dolce"	18
Inniskillin "Icewine" Riesling	18
Inniskillin "Icewine" Vidal	18

PORT, SHERRY, MADEIRA

Broadbent 10yr Malmsey	15
Fonseca "Siroco" White Port	8
Taylor Fladgate LBV 2016	15
Graham's 10yr Tawny	- 11
Graham's 20yr Tawny	15
Graham's 30yr Tawny	25
Graham's 40yr Tawny	40
Graham's Six Grapes Ruby	9
Frank Family Port	15

FINE BRANDY & COGNAC

Lustau Brandy de Jerez	12
Hennessy XO	48
Hennessey Paradis	165
Courvoisier XO	48
Martell Cordon Bleu	48
Remy Martin VSOP	16
Remy Martin XO	40





Each decanter is the life achievement of generations of cellar masters. A blend of up to 1,200 eaux-de-vie, 100% from grande champagne

One half ounce \sim 120 One ounce \sim 240 Two ounces \sim 475 50ml box set including

hand-blown Baccarat Crystal Decanter and Coffret ~ 700

Bistro Napa Signature Dish

െ New!

SWEET TRUFFLES & DESSERT WINE PAIRINGS

22

Single selection 6 • Selection of three 18 • Selection of five 30

Each handmade truffle is made with the finest ingredients and blended with delicious Belgian dark chocolate.

BLACK MISSION FIG TRUFFLE — INNISKILLIN "ICEWINE" VIDAL

BLACK FOREST TRUFFLE — GRAHAM'S 10YR TAWNY PORT RASPBERRY TRUFFLE — FRANK FAMILY PORT

HAZELNUT TRUFFLE — GRAHAM'S 20YR TAWNY PORT HONEY TRUFFLE — FAR NIENTE DOLCE

18% gratuity will be added to parties of 8 or more. Drinking alcoholic beverages during pregnancy may negatively impact the health of your unborn child. The Washoe County Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens such as meat, poultry, eggs, milk, seafood or shellfish poses a significant risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness. 41309