

Cheese Cake Lollipop Tree



DESSERT



davidburke townhouse
AMERICAN CUISINE

AFTER DINNER...

DESSERT WINE

Muscat Beaumes de Venise, Domaine Durban 2003	15
Sauternes, La Chapelle de Château	
Laufaurie-Peraguay 2004	16
Eiswein, Rudolf Miller, Germany 2004	18

PORTS

Cockburns 20yr Tawny	15
Warre's 1985	32
Taylor Fladgate Quinta de Vargellas 1998	22

SHERRY

<i>Emilio Lustau</i>	
'Dry Amontillado'	15
'Hidalgo Cream'	12
<i>Alvear - Pedro Ximenez</i>	
'Solera 1927'	30

GRAPPA

Di moscato, nonino	20
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COGNACS

Courvoisier VSOP	20
Hennessy VSOP	18
Martell Cordon Bleu	35
Remy Martin VSOP	20

ARMAGNAC

Larresingle XO	20
Darroze, Bas-Armagnac 'Bertruc' Francois Darroze 1982	35
Darroze, bas Armagnac Coquillon 1974	40

CALVADOS

Boulard pays d' Auge	16
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CORDIALS

Navan	14
Grand Marnier	14
Centcinquantaire 150th Anniversary	40

Absinthe 'Lucid'

20

DESSERT

CRUNCHY ICE CREAM & SORBET	12
selection of three	
mango, blood orange and banana	
chocolate pudding, caramel and mint	

THE MIDNIGHT ESPRESSO	12
café latte brûlée, warm brown butter cake and	
espresso sabaglione	

CARAMELIZED WARM APPLE TART	10
cider caramel and vanilla ice cream	

THE CUBE	12
chocolate caramel mousse, rice krispies feaullitine and	
coconut sorbet	

BUTTERSCOTCH PANNA COTTA	10
crunchy meringue and curried gelée	

THE TIPSY CHERRY	11
black forest cake, "oreo" frosting and samuel adam's	
imperial series double bock ice cream	

THE COCONUT WEDGE	12
pineapple mango sauce and coconut anglaise	

THE DONUT WHEEL	15
raspberry sauce, vanilla cream and chocolate-star anise sauce	

THE JEWEL BOX	18
assortment of petit fours	
\$5 supplement with prix fixe	

DAVID BURKE'S CHEESECAKE LOLLIPOP TREE	18
bubblegum whipped cream and raspberries	
\$10 supplement with prix fixe	