

## DESSERTS

Your Choice 14

### 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

### CHOCOLATE BURGER

Mini Root Beer Float, Mango Fries

### LEMON TRIFLE

Lemon Curd, Chiffon Cake, Seasonal Fresh Fruit, Chantilly Cream

### NEW YORK STYLE CHEESECAKE

Graham Cracker Crust, Fresh Berries

### FRESH MADE FONDUE DONUTS

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

### BISTRO BANANA SPLIT

Brûléed 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

24

## 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
Rodney Strong "True Gentleman" Port	15

## FINE BRANDY & COGNAC

Lustau Brandy de Jerez	12
Hennessy XO	48
Hennessy 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 ~ 120  
 One ounce ~ 240  
 Two ounces ~ 475  
 50ml box set including hand-blown Baccarat Crystal Decanter and Coffret ~ 700

*Bistro Napa Signature Dish*

*New!*

## SWEET TRUFFLES & DESSERT WINE PAIRINGS

Single Selection 7 • Selection of Three 21 • Selection of Five 35

*Each truffle is made locally by artisan chocolatier Dorinda's with the finest ingredients including Valrhona chocolate from the south of France.*

**LEMON TRUFFLE (WHITE CHOCOLATE LEMON GANACHE & SILKY WHITE CHOCOLATE SHELL) ~ FAR NIENTE "DOLCE"**

**WILD ORANGE (WHITE CHOCOLATE ORANGE GANACHE & 62% DARK SHELL) ~ INNISKILLIN "ICE WINE" CABERNET FRANC**

**MARZIPAN FLOWER (ALMOND PASTE, PISTACHIO, 62% DARK SHELL) VEGAN ~ FELSINA "VIN SANTO DEL CHIANTI CLASSICO"**

**EBONY IVORY (WHITE CHOCOLATE VANILLA BEAN GANACHE, 70% DARK GANACHE) ~ GRAHAM'S 20YR TAWNY PORT**

**OAT MILK MOCHA (DARK OAT MILK COFFEE GANACHE, 62% DARK SHELL) VEGAN ~ BROADBENT 10YR MALMSEY MADEIRA**

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