DESSERTS

BLUEBERRY SUNDAE
Marshmallow Sauce | Blueberry Ice Cream | Spiced Waffle Cone  21
Sémillon, Château Les Justices, Sauternes 2016  30

CHOCOLATE FLAN CAKE
Hot Fudge Sauce | Whipped Creme Fraîche | Caramel  22
Grahams 2000 Vintage Port  30

BANANA CREAM PIE
Banana Custard | Vanilla Wafers | Caramelized Bananas | Gold Leaf  
Milk Chocolate Shell Melted Tableside  22
Furmint / Harslevelu, Royal Tokaji “Tokaji Aszu -5 Puttínysz” 2016  25

STRAWBERRY SHORTCAKE
Housemade Biscuit | Strawberry Ice Cream | Mascarpone Cream  21
Riesling, Pacific Rim “Vin de Glacière” Columbia Valley 2016  18

VALRHONA CHOCOLATE SOUFFLE
Whipped Creme Fraîche | Chocolate Sauce | Chocolate Ice Cream  22
Port, Taylor Fladgate 20 Year Tawny  25

BASQUE CHEESECAKE
Lavender Poached Peaches | Peach Coulis  21
Chardonnay, Alois Kracher “Beerenauslese Cuvée” Burgenland 2018  20

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions

PASTRY CHEF, NICOLE ERLE
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