

# Coyote Cafe

## DESSERTS

**CHOCOLATE PASSION** 14.50

*A Selection of Six Luscious Chocolate Desserts for Two*  
OSBORNE LBV Port, 1995 10.00

**BREAD PUDDING** 8.50

*Brioche and Wild Blueberries with Maple Anglaise*  
Eiswein, VALCKENBERG "MADONNA" 1996 9.00

**WARM APRICOTS, CHERRIES AND FRANGIPANE WRAPPED**

**IN HOUSE MADE PISTACHIO PASTRY** 7.50

*Crème Anglaise and Saffron-Orange Sorbet*  
CERBOIS VSOP, Bas-Armagnac 12.00

**BRAZILIAN ANGEL FOOD CAKE** 8.50

*Tropical Fruit Compote and Pineapple Guava Sorbet*  
GRAND MARNIER 9.00

**GRAND MARNIER SOUFFLÉ GLACÉ** 8.00

*A Frozen Parfait with Orange Confit*  
OLOROSO DE JEREZ 8.00

**LEMON MERINGUE TART** 7.50

*Raspberry Coulis and Fresh Raspberries*  
ESSENCIA, Orange Muscat 1999, 7.50

**TOASTED ANISE SHERBERT** 7.50

*With Grapefruit and Orange Supremes and Citrus Consommé*  
ELYSIUM, Black Muscat 1997 7.50

**STRAWBERRY ICE CREAM**

**AND ALMOND MERINGUE CASSATTA** 7.50

*Fresh Strawberries and Sambuca Sambayon*  
BLANDY'S Malmsey Madeira 8.00

**TRIO OF FRESH FRUIT SORBETS** 7.50

*In Piñon Tuile*  
BONNY DOON, Muscat Vin de Glacière 1997 10.00

**DAVID JEFFRIES, EXECUTIVE PASTRY CHEF**

## POST PRANDIALS

*Veuve Clicquot Demi-Sec (Full Btl)* 65.00

*Essencia, Orange Muscat 1999* 7.50

*Elysium, Black Muscat 1997* 7.50

*Muscat Vin de Glacière 1997, Bonny Doon Vineyard* 10.00

*Costa Diva, Muscat 1999* 11.00

*Pommeau Du Normandie Apple Dessert Wine* 8.00

*Eiswein, Valckenberg "Madonna" 1996* 9.00

*Antigua by Merryvale Vineyards* 18.00

*Royal Tokaji—Tokaji Aszu 1995 (Hungary)* 15.00

*Lustau Puerto Fino, Jarana,*

*& Light Manzanilla Sherry* 7.00

*Lustau Amontillado, Rare Cream Solera,*

*East India Solera, Oloroso de Jerez* 8.00

*Blandy's Rainwater Madeira* 7.00

*Blandy's Sercial, Verdelho, Bual or Malmsey Madeira* 8.00

*Graham's 20 yr Tawny Port* 17.00

*Dow's Vintage Port 1983* 20.00

*Warre's Warrior Special Reserve Port* 8.00

*Osborne LBV 1990* 10.00