

## DESSERTS

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**"COFFEE CAKE" TORTE \$9**

hazelnut streusel, coffee ice milk ice cream

**LAVENDER HONEY BRÛLÉE \$9**

almond tuile

**PLUOT-BLACKBERRY TART \$9**

almond crumb, honey ginger ice cream

**CHOCOLATE CHERRY TORTE \$9**

bing cherry compote

**S'MORES \$10**

chocolate cake, chocolate mousse, graham cracker ice cream

**KEY LIME MOJITO TART \$9**

rum-lime sauce, mint sherbet

**BLUE FIN'S HOUSE MADE ICE CREAMS & SORBETS** selection of three \$8

**ICE CREAM**

tahitian vanilla  
honey ginger  
graham cracker  
coffee ice milk

**SORBET**

coconut  
strawberry  
guava  
mint sherbet

**PLATE OF CHOCOLATE TRUFFLE COOKIES \$4**

**CHEESES** selection of three \$8, selection of six \$15

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**COOP BLACK RIVER BLUE**

wisconsin

**WHITE CLOUD CHEDDAR**

pennsylvania

**CAVE AGED MARISSA**

wisconsin

**CYPRESS GROVE HUMBOLDT FOG**

california

**AGED CARDONA**

wisconsin

**GRANDA CANARIA**

wisconsin

**SOMMELIER-SELECTED WINE PAIRINGS** flight of three \$13

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dulce de monastrell, **olivares**, jumilla spain 2000

zinfandel, **dashe**, dry creek 2004

pedro ximenez, **alvear**, solera 1927, montilla