



BIGA ON THE BANKS

## DESSERTS

By: Elise Broz & Amy Delbridge

**GRAND MARNIER SOUFFLÉ**  
orange anglaise **14.**  
*please allow 20 minutes*

**AMARETTO CRÈME BRÛLÉE**  
almond financier, blackberry compote **10.**

**VANILLA CHEESECAKE**  
candied hazelnuts, Texas blueberries, lemon curd **11.**

**CHOCOLATE HAZELNUT BANANA BAR**  
dolce de leche, caramelized bananas, gianduja ice cream **11.**

**TEXAS PEACH SOUP**  
crème fraîche mousse, peach raspberry salad **11.**

**BLACK FOREST CAKE**  
vanilla ice cream, mocha crumbs **10.**

**STICKY TOFFEE PUDDING**  
English custard **10.**

**SORBETS**  
Coconut, Mango Passionfruit, Raspberry Ginger **6.**

**ICE CREAMS**  
Frutti de Bosco, Lemon, Coconut **7.**

Thursday, July 10, 2014



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**SELECTION OF ARTISAN CHEESES**

Garrotxa – goat's milk, semi soft, sweet.  
Point Reyes Original Blue – raw cow's milk, soft, creamy.  
Oma Von Trapp – raw cow's milk, gooey, pungent.  
Honeycomb, Marcona Almond, Quince Paste,  
Walnut Date Cake, Toasty Bread  
1 cheese 6    2 cheese 12    3 cheese 18

**DESSERT WINES**

Marquis de Chasse, Sauternes, 500ml '11, 9/63  
D. Bernadins, Muscat, Beaumes de Venise, '11, 18/GL  
Inniskillin, Ice Wine Riesling, Niagara Peninsula, '08 24/144

**PORTS & SHERRY**

Blandy's, Malmsey, 5 year Madeira 13  
Graham's, 20 Year Tawny' Port 17  
Fonseca, Bin 27, Reserve, Porto 10  
Emilio Lustau, *East India* Sherry Solera, Spain 10  
Emilio Lustau, *Extra Rare* Solera, Spain 13  
Quinta Do Crasto, LBV Porto 2007 9  
Warre's, 20 Year Tawney Port 19

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