

## Desserts



### Big Carrot Cake

Six layers of incredibly moist carrot cake sandwiched with our smooth cream cheese icing all studded with pecans and shards of fresh toasted coconut. \$10

*Suggested Wine Pairing: Fess Parker Riesling \$9*

### S'mores

Roast your own! Honey graham crackers, Hershey's chocolate bar and fluffy marshmallows served with your own mini camp fire! \$8

*Suggested Wine Pairing: Consilience Syrah \$11*



### Bread Pudding

Sweet cinnamon custard baked with bread, chocolate and bananas. Topped with candied walnuts, caramel, whipped cream, and ice cream. \$8

*Suggested Wine Pairing: Moscato Bella \$8*

### Olallieberry Pie

Fresh olallieberry pie baked at the Avila Valley Barn. \$10 (Limited to seasonal availability)

*Suggested Wine Pairing: Chronic Cellars Zinfandel Blend "Purple Paradise" \$10*



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### Hot Apple Wrap

Homemade wraps of granny apples and cheesecake in a flour tortilla. Lightly deep fried, rolled in cinnamon and sugar and served with rich vanilla ice cream. \$7

*Suggested Wine Pairing: La Marca Prosecco \$9*

### Crème Brulee Cheesecake

Crème brulée layered and a-mingle with the lightest of cheesecakes. Hand-fired and mirrored with burnt caramel. \$8

*Suggested Wine Pairing: Clesi Malvasia Bianca \$12*



### Chocolate Lava Cake

A warm chocolate cake with a center of liquid fudge. Served with rich vanilla ice cream and cool whipped cream. \$8

*Suggested Wine Pairing: Opolo Mountain Zinfandel \$13*