



# THE DESSERTERIE

- *Bistro and Patisserie* -



## ~ SMALL PLATES ~

### Lite Tastings

Choice of two dips with grilled flatbreads: hummus, cucumber mint yogurt dip, or sundried tomato cannellini bean dip .....9

### Fruit and Cheese Platter

Choice of cheeses, dried/fresh fruit, olives, caramelized pecans, and gourmet crackers -- Single/Double .....9/18

### Smoked Salmon Wrapped Asparagus

Asparagus wrapped in smoked salmon with red onions, capers, toasted crostinis, and a lemon dijon vinaigrette .....9

### Pan-Seared Sea Scallops

Citrus-ginger sea scallops, finished with a cilantro butter sauce .....12

### Burrata

Creamy mozzarella, caprese salad (tomatoes, roasted peppers, olives, capers, basil), focaccia crisps .....9

## ~ SOUPS AND SALADS ~

### Soup du Jour

.....5

### Onion Soup Gratine

French Onion Soup with gruyere, provolone, and parmesan cheese .5

### Spinach Salad

Baby spinach, red onions, mandarin oranges, dried cranberries, pine nuts, citrus vinaigrette .....8.5

### Harvest Salad

Spring mix, dried cranberries, toasted walnuts, sliced apples, blue cheese, honey balsamic vinaigrette .....8.5

## ~ ENTREES ~

### Filet Mignon

7 oz pan-seared filet topped with sauteed mushrooms and a red wine sauce, served with truffle-infused mushroom risotto and grilled asparagus 26

### Chicken Marsala

Sauteed boneless chicken breast topped with a mushroom marsala sauce, served with roasted garlic and olive oil mashed potatoes and haricot vert 18

### Veal Scallopini

Three thin medallions sauteed with artichoke hearts, capers, shallots, lemon white wine butter sauce, with herb crusted tomatoes and haricot vert 21

### Salmon

Dijon and herb-crusted salmon, served with julienne leeks, carrots and fennel, tournee potatoes and tarragon butter sauce 23

### Bone in Pork Loin

Grilled bone in pork chop topped with a rosemary herb butter, served with roasted garlic and olive oil mashed potatoes and grilled asparagus 19

### Penne Pasta

Grilled zucchini, squash, red onions, tomatoes, Nicoise olives, roasted garlic, light tomato sauce, and smoked mozzarella / add grilled chicken 14/17

### Chicken Alfredo

Fettuccine in an alfredo sauce with grilled chicken and wild mushrooms 15

## ~ ARTISAN THIN CRUST PIZZA ~

### Desserterie Pizza

Mushrooms, roasted garlic, sundried tomatoes, spinach, swiss cheese 13

### Classico Pizza

Organic crushed tomatoes, mozzarella, garlic-herb roasted tomatoes, fresh basil 13

### Mediterranean Pizza

Artichoke hearts, grilled red onion, olive tapenade, feta cheese, arugula 13



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## ~ BEER ~

### Blue Moon

White Belgian-Style Wheat Ale, Blue Moon Brewing Company, CO .....5

### Dogfish Head

60 Minute IPA, Dogfish Head Craft Brewery, DE.....5

### Stella Artois

Pilsner Beer, Leuven, Belgium.....5

### Legend Brown

Brown Ale, Legend Brewing Company, Richmond VA.....5

### Fat Tire

Amber Ale, New Belgium Brewing, CO.....5

### Devil's Backbone Vienna Lager

Chesnut Lager, Devil's Backbone Brewing Company, VA.....5

### Sam Adams

Amber Ale, Boston Beer Company, MA .....5

### Crispin Cider

Minnesota Hard Apple .....6

## ~ SPIRIT OFFERINGS ~

Grey Goose Vodka, Absolute Vodka, Tanqueray No. 10 Gin, Hendricks Gin, 10 Cane Rum, Bacardi Superior White Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum, Grand Marnier, Southern Comfort, Cointreau, Sambuca, Baileys, Kahlua, Godiva White, Godiva Regular, Disaronno, Limoncello, St. Germain, Domaine de Canton Ginger, Absolute Vanilla.....

## ~ FINE COGNACS AND WHISKEY ~

Courvoisier V.S.....7  
Remy Martin V.S.O.P.....9  
Glenfiddich 12 yr.....9  
Glenlivet 15 yr.....12  
Dewars 12 yr.....8  
Johnnie Walker Black Label.....8  
Knob Creek.....7  
Makers Mark.....7  
Jameson Special Reserve 12 yr.....9  
Crown Royal.....7  
Crown Royal Reserve.....9  
Jack Daniels Black Label.....7

## ~ SPARKLING ~

### La Giosa et Amorosa Prosecco di Treviso, Veneto Italy

Aromas of flowers and pear-drops, with crisp notes of freshly-cut apple (Bottle Only) 24

### Canella Prosecco Conegliano-Valdobbiadene DOC, Italy

Fruity aromas of peach, apple, pear and citrus fruit gracefully balanced with zingy acidity and a hint of sweetness (Glass Only) 8

## ~ WHITE WINES ~

### La Villa Pinot Grigio, Veneto, Italy

Delicate clean and crisp on the palate with a fruity well-balanced finish 7/21

### Brownstone Moscato, California

Ripe peach and pear on the nose and palate, with a refreshingly sweet finish 6/18

### Avery Quinn Chardonnay, California

Aromas of green apple, with a whisper of oak, leads to flavors of ripe pear and pineapple, with a crisp citrus accent on the finish 7/21

### Charles Dupuy Sauvignon Blanc, France

Bright and focused with hints of citrus, well-balanced with a slight mineral finish 7/21

### Manfred Breit Basic Riesling, Germany

Starts with sweet pear, apple, and citrus fruits followed by racy acidity, finishing cleanly 8/24

## ~ RED WINES ~

### Silver Ridge Pinot Noir, California

Black cherry and raspberry fruit with a touch of clove and a hint of vanilla, medium-bodied with nice texture and soft finish 8/24

### Chilensis Merlot, Chili

Ruby red with aromas of plum, blackberry and spicy black pepper, juicy velvety tannins leading to a long finish 7/21

### Tintonegro Malbec, Argentina

Flavors of blackberry, black cherry, and plum intertwined nicely with notes of spice, cedar and earthy tones, well-balanced and medium-bodied 7/21

### Grayson Cellars Cabernet Sauvignon, California

Dark ruby color with a rich nose of blackberry, raspberry, and hints of black pepper, full-bodied with a soft, long finish 8/24

### Chateau Des Tuquets Bordeaux, France

Deep scarlet color, aromas blending truffles, violets and black currants, round, full, supple and velvety on the palate with a long delicate finish 9/27

## ~ ON THE SWEETER SIDE ~

### La Giosa Moscato, Veneto, Italy

Frizante in style with hints of orange peel, apricot and peach with a refreshingly sweet finish 8/24

### Pedroncelli Four Grapes Port, California

Ripe berries, caramel and toffee aromas lead to a flavorful dessert wine with spicy clove, raspberry, and tobacco on the palate 10/28

### Sangria

Seasonal sangria with fresh fruit 7/22