

# EL BIZCOCHO

## Desserts:

\$9

### **Zeppole**

Warm Italian Donuts, Ginger and Citrus  
Cream Filling, Raspberry Coulis

### **Crème Brûlée**

Pistachio, Valrhona Chocolate, Tahitian  
Vanilla Cream, Chocolate Dust

### **Cookies and Milk**

Chocolate Chip Cookie, Dulche De  
Leche, Vanilla Malted Shake

### **Caramel Budino**

Salted Caramel, Chocolate Crumb,  
Hungarian Shortbread

### **Chocolate Mousse**

Dark Chocolate Cake, Brandied  
Cherries, Candied Hazelnuts

### **Ice Cream \$6**

## After Dinner Drinks:

Grappa - Castello Banfi - \$10

Cognac - Martell "Cordon Bleu" - \$14

Cognac - Delamain - \$20

Cognac - Remy Martin - XO - \$22

Cognac - Remy Martin - Louis XIII - \$125

Eaux-de-vie - Remy Martin "V" - \$12

Root Herbal Liquor - \$10

Sambuca - \$10

Sherry - Dry Sac - \$10

Sherry - Alvear "Amontillado" - \$14

Campari - \$10

Green Chartreuse - \$10

Stoli "Chocolat Razberi" - \$10

## Dessert Wines:

Chat. Grand Piquey, Sauternes - 2007

Apricot and honey notes

\$14

Inniskillin, "Riesling" - 2007

Aromatics of lime, apricot, grapefruit, peach  
blossoms with a slight mineral edge. Interplay of  
sweet and tart offer up flavors of lemon, lime,  
candied apricot. \$30

Quady, "Essensia," California 2007

\$12

Orange blossom and apricot with a refreshing  
aftertaste

Chappellet "Moelleux," Napa 1997

\$20

Pineapple aromas with shaded dried apricots. A  
long, moderately acidic finish

Bossa "Alcyone," Uruguay NV

\$10

Radiant yet amber purple hue with honey-like  
texture. Bouquet of winter flowers, vanilla bean  
and marshmallow. Polished tannins

Dow 10 year Tawny Port, Portugal NV

\$12

Fine deep tawny color, with complex nutty aromas  
combined with hints of honey and figs. On the  
palate, rich mature fruit flavors, luscious long finish.

Fonseca 20 year Tawny Port, Portugal NV

\$18

Mature wine, deep amber color russet highlights.  
Bouquet's complex marriage of ripe, plummy fruit,  
warm cinnamon and butterscotch notes and  
subtle oak nuances are confirmed on the palate,  
which is full and voluminous, with a velvety texture  
carrying into a long, elegant finish.

Cockburn Ruby Port, Portugal NV

\$9

Black raspberry, maple syrup and golden raisins.  
Smooth, nicely concentrated and rich. Finishes  
slightly fiery but long, with a suggestion of raisin.

Dow's Vintage Port, Portugal 1994

\$25

Balances opulent red fruits with mineral and  
eucalyptus tones and has the Dow's characteristic  
drier finish. Sourced from Dow's top vineyards,  
primarily Quinta do Bomfim and Quinta da  
Senhora da Ribeira and aged for two years in  
barrel before bottling.

Valley of the Moon "LBV" Port, Sonoma 2005

\$10

Aromas of currents, cherries and dark chocolate  
follow through the palate with cinnamon and  
nutmeg. Soft tannins provide structure to the  
delicately rich flavors.

Rosenblum "Desiree," California NV

\$12

Rich, tawny port style with heady, dark fruit and  
enticing chocolate character. On the nose,  
chocolate, vanilla and coconut aromas swirl  
around a rich fruit core.