

# WINE & DESSERT

## Wines by the Glass

### CABERNET SAUVIGNON

<i>Josh Cellars</i>	9
<i>Magnolia Court</i>	11
<i>Treasure Hunter</i>	13

### PINOT NOIR

<i>Domaine de Cabrials</i>	8
<i>Cloudfall</i>	9
<i>Meiomi</i>	12

### MERLOT

<i>Merlot - McManis</i>	8
<i>Merlot - Montgras</i>	9

### MALBEC

<i>Malbec - Norton</i>	9
<i>Malbec - Atamisque</i>	14

### RED BLEND

<i>Dreaming Tree</i>	8
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### SHIRAZ

<i>Molly Dooker "Blue Eyed Boy"</i>	14
<i>Molly Dooker "The Boxer"</i>	15

### SPARKLING

<i>Lunetta</i>	9
<i>Friexenet 'Cordon Negro'</i>	9
<i>Ruffino</i>	10

### RIESLING

<i>Urban</i>	8
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### PINOT GRIGIO

<i>La Fiera</i>	8
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### SAUVIGNON BLANC

<i>Kono</i>	11
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### CHARDONNAY

<i>Skyfall</i>	8
<i>Kendall Jackson</i>	12
<i>Sonoma Cutrer</i>	13

*If you desire to bring a wine that is not provided by The Walden Club, we charge a corkage fee of \$10 per bottle.*

## Dessert

### Chocolate Panna Cotta

Chocolate infused Italian custard with cream, topped with a pistachio sauce

### Chocolate Peanut Butter Pie

whipped peanut butter filling topped with chocolate ganache in a cookie crust

### Key Lime Pie

tart key lime custard pie in a graham cracker crust

### Sorbet & Fruit

blood orange sorbet topped with seasonal fruit

