

Spring AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

DESSERT MENU ~ 2013

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA

white truffle honey, spiced nuts, fruit, house made sourdough ... 12

CHOCOLATE EXTRAVAGANCE

fudge brownie with salted caramel sauce & candied pecans • almond & coconut chocolate ice cream
Cointreau & orange zest chocolate truffle ... 12

FUDGE BROWNIE

vanilla bean ice cream, salted caramel sauce, candied pecans ... 9

VANILLA SCENTED ANGEL FOOD CAKE

balsamic strawberries, whipped cream ... 9

BRANDIED CHERRY MASCARPONE SOUFFLÉ

dark chocolate sauce ... 9

(PLEASE ALLOW 20 MINUTES FOR THE SOUFFLÉ)

COOKIES & CONFECTIONS

Cointreau & orange zest chocolate truffle, palmier, praline, pistachio biscotti
chocolate walnut chunk & peanut butter cookies ... 9

BANANA SPLIT

3 scoops of ice cream—your choice, chocolate & salted caramel sauces
whipped cream, candied hazelnuts ... 12

PRALINE COOKIE TACO

filled with six ice cream flavors ... 9

MCNAB FAMILY RESERVE PORT

Cointreau & orange zest chocolate truffle ... 12

HOUSE MADE ICE CREAM ... 7

Tahitian vanilla bean • almond & coconut chocolate • fromage blanc & caramel swirl
coffee & fudge swirl • toasted pistachio • rhubarb sorbet

ICE CREAM TOPPINGS ... 2

chocolate sauce • salted caramel sauce • praline • house made jam
cabernet infused cherries • olive oil & sea salt