

Joshua Wilton House Inn & Restaurant

412 S. Main St. Harrisonburg, VA 22801

540/434-4464

www.joshuawilton.com

Dessert Menu

PLUM RASPBERRY COBBLER \$7

nectarine sorbet and blackberry coulis

served under a thin layer of caramelized sugar

**pair with half glass of Yalumba Museum Muscat \$13*

BROWN BUTTER NECTARINE TART \$7

ginger cream and vanilla ice cream

**pair with half glass of Ch. Graves Sauternes \$12*

SWEET CORN ICE CREAM SHORTCAKE \$7

brown butter cake and salted caramel peanut butter sauce

**pair with half glass of Tenute Rubino Aleatico \$12*

PEACH CROSTATA \$7

served warm with Thai basil ice cream and almond streusel

**pair with half glass Adelsheim Deglacé \$12*

WARM CHOCOLATE SOUFFLE CAKE \$7

with chocolate sauce and apricot kernel ice cream

**pair with half glass of Taylor-Fladgate 20-year Tawny Port \$13*

DESSERT WINES & PORTS

Adelsheim Deglacé Pinot Noir Ice Wine `07 (Willamette Valley, Oregon) \$12

Château Graves Sauternes `05 (Bordeaux) \$11

Quady "Elysium" Black Muscat `07 (California) \$10

Tenute Rubino Aleatico `07 (Puglia, Italy) \$10

Veritas "Kenmar" `07 (Afton, Virginia) \$12

Yalumba Museum Muscat NV (Australia) \$12

Taylor-Fladgate LBV Port `03 (Portugal) \$7

Ferreira Ruby Porto NV (Portugal) \$8

Taylor-Fladgate 20-year Tawny Port (Portugal) \$12

ORGANIC LOOSE TEA BY THE POT

Assam Gold (Indian Black Tea) \$6

Green Earl Grey (Green Tea with Italian Bergamot) \$6

Chamomile-Clementine (Caffeine Free Herbal) \$6

Mandarin Silk (Pouchong tea, lemon myrtle, marigold, vanilla) \$6

Equal Exchange Regular (Ethiopia) and Decaffeinated Coffee (Peru) \$2

Regular and Decaffeinated Espresso \$3.50

Café Latte and Cappuccino \$5

Irish Coffee \$7.50

All desserts are prepared on premises daily by Pastry Chef Shawn Richard