

Joshua Wilton House Inn & Restaurant

412 S. Main St. Harrisonburg, VA 22801

540/434-4464

www.joshuawilton.com

Dessert Menu

CRÈME BRULÉE \$7

classic steamed French custard, made with Polyface Farms eggs
served under a thin layer of caramelized sugar

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

LOCAL APPLE BOURBON COBBLER \$7

with cider-caramel sauce and buttermilk ice cream

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

POACHED BOSC PEAR \$7

served with honey-nougat semifreddo and sweet balsamic syrup

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

TRADITIONAL STICKY TOFFEE PUDDING \$7

with Chantilly cream and chocolate ice cream

**pair with half glass of Pedro Ximénez Sherry \$13*

WARM MOLTEN CHOCOLATE TART \$7

with a graham cracker crust and mint-chocolate truffle ice cream

**pair with half glass of Rectorie Banyuls \$12*

Equal Exchange Regular and Decaffeinated Coffee \$2

Regular and Decaffeinated Espresso \$3.50

Regular and Decaffeinated Cappuccino or Café Latte \$5

Irish Coffee \$7.50

DESSERT WINES

Adelsheim Deglacé Pinot Noir `06 (Willamette Valley, Oregon) \$12

Château Graves Sauternes `05 (Bordeaux) \$10

Château Suau Cadillac `05 (Bordeaux) \$12

Domaine de la Rectorie Banyuls '04 (Languedoc) \$10

Lustau "Pedro Ximénez" Reserva Sherry (Spain) \$12

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

Yalumba Museum Muscat NV (Australia) \$12

PORTS

Taylor-Fladgate LBV Port (Portugal) \$7

Ferreira Ruby Porto NV (Portugal) \$8

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

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