

# Joshua Wilton House

## Restaurant & Inn

412 S. Main St. Harrisonburg, VA 22801  
540/434-4464  
www.joshuawilton.com

### DESSERT MENU

#### CRÈME BRULÉE \$8

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 \$14*

#### TRES LECHE CAKE \$8

with dulce de leche and strawberry compote  
*\*pair with half glass of Adelsheim Deglacé \$14*

#### CREAMY RICE PUDDING \$8

over mango mousse with caramelized sugar and cardamom sablé  
*\*pair with half glass of Gonzalez Byass "Nectar" Sherry \$14*

#### APPLE CIDER PUDDING CAKE \$8

cinnamon-buttermilk ice cream and maple-syrup anglaise  
*\*pair with half glass of Ch. Sahuc les Tour Sauternes \$14*

#### CHOCOLATE SOUFFLE CAKE \$8

caramel sauce and vanilla ice cream  
*\*pair with half glass of Broadbent 5-year Madeira \$14*

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

### DESSERT WINES

Adelsheim Deglacé Pinot Noir Ice Wine `08 (Willamette Valley) \$12  
Ch. Sahuc les Tour Sauternes NV (Bordeaux) \$12  
Felsina Vin Santo Chianti Classico `00 (Italy) \$16  
Quady "Elysium" Black Muscat `08 (California) \$10  
Tenute Rubino Aleatico `07 (Puglia, Italy) \$10  
Veritas "Kenmar" `07 (Afton, Virginia) \$12  
Yalumba Museum Muscat NV (Australia) \$12

### PORTS

Quinta DO Infantado LBV Porto `04 (Portugal) \$8  
Ferreira Ruby Porto NV (Portugal) \$8  
Taylor-Fladgate 20-year Tawny Port (Portugal) \$12

### SHERRIES

Gonzalez Byass "Alfonso" Oloroso Seco Sherry (Spain) \$12  
Gonzalez Byass "Solera 1847" Oloroso Dulce Sherry (Spain) \$12  
Gonzalez Byass "Nectar" Pedro Jimenez Dulce Sherry (Spain) \$14

### ORGANIC LOOSE TEA BY THE POT \$6

Assam Gold (Indian Black Tea)  
Earl Grey (black tea with oil of bergamot)  
Lotus Green (Green tea with lotus blossoms)  
English Breakfast (Organic Black Tea)  
Chamomile-Clementine (Caffeine Free Herbal)  
Cherry Amaretto (Caffeine Free Herbal)  
Mandarin Silk (hints of lemon myrtle, marigold and vanilla, perfect for dessert)

### COFFEE, ETC.

Equal Exchange Regular Coffee(Ethiopia) \$2  
Blanchard's Decaffeinated Ethiopian Coffee (Charlottesville, VA) \$2  
Regular and Decaffeinated Espresso \$3.50  
Café Latte and Cappuccino \$5  
Irish Coffee \$7.50