

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 pastured eggs
served under a thin layer of caramelized sugar

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

CARMELIZED BRIOCHE GALETTE \$7

with sautéed Granny Smith apples and cinnamon-buttermilk ice cream

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

BITTERSWEET CHOCOLATE FONDANT \$7

brown butter sabayon and coffee ice cream

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

CHOCOLATE MOUSSE TORTE \$7

with passion fruit “caviar” and crispy meringue

**pair with half glass of Quady Elysium \$12*

PISTACHIO PITHIVIERS \$7

puff pastry stuffed with pistachio cream over dried cherry compote with chocolate ice cream

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

Equal Exchange Regular and Decaffeinated Coffee \$2

Regular and Decaffeinated Illy Espresso \$3.50

Regular and Decaffeinated Cappuccino or Café Latte \$5

Irish Coffee \$7.50

DESSERT WINES

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

Château Graves Sauternes `05 (Bordeaux) \$11

Domaine de la Rectorie Banyuls `07 (Languedoc) \$10

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

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

Yalumba Museum Muscat NV (Australia) \$12

PORTS

Taylor-Fladgate LBV Port `03 (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