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# IOII BISTRO

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## Desserts

### **Crème Brûlée**

almond biscotti \$7

### **Chocolate Hazelnut Tart**

frangelico whipped cream \$7

### **Ricotta Cheesecake**

balsamic-glazed strawberries \$7

### **Flan con Cajeta**

goat milk caramel, toasted pecans \$7

### **Pavlova**

crisp meringue, mascarpone, fresh blueberry compote \$7

## Dessert Wines

**Dow's Tawny Port** aged 20-years, portugal \$13/3-oz

**Barbadillo Sherry** pedro ximenez, spain \$7/3-oz

**Alexander Vineyards Sauternes** france \$48/375ml

**Santa Cristina Vin Santo** tuscan, italy \$39/375ml