

# King Estate

## DESSERT

available for lunch and dinner

### **walnut caramel tart**

walnut sablee, caramel, toasted walnuts, walnut praline mousse,  
rosemary caramel lace tuile

*nine*

### **chocolate espresso marquise**

mascarpone, spiced simmered prunes, pistachios

*ten*

### **bourbon poached pear croustade**

black currant sorbet, orange curd, candied pecans

*nine*

### **pumpkin pound cake**

pumpkin cake, candied pepitas, ginger butterscotch ice cream,  
pomegranate molasses

*nine*

### **winter spiced rice pudding**

lemon curd, caramel apples, smoked candied chestnuts

*nine*

### **crème brûlée**

cocoa nib sable

*nine*

## DESSERT WINE

2013 North by Northwest Dessert Riesling  
\$5 (6oz) | \$20 (375ml)

## PORT

Fonseca Quinta do Panascal Vintage 2008  
\$21(3oz)

Taylor Fladgate 40 yr. Tawny  
\$35 (3oz)

Presidential Ruby Port NV  
\$10 (3oz)

## BEVERAGES

Intelligentsia El Gallo Organic Breakfast Blend - *four*  
Equiano El Seccoro, Guatemala - *four*  
Equiano Cameroon - *five*  
Equiano, Planadas, Colombia Decaf - *four*  
Intelligentsia Analog Espresso - *three-fifty*

**cappuccino** - *five*

**mocha** - *five*

**latte** - *five*

**Smith Family tea**  
chamomile, lord bergamot,  
jasmine, peppermint  
*three*