

Guglhupf

VALENTINES DESSERT

- flourless chocolate cake** 7
with a chocolate chambord cream
and raspberries
- classic crème brulee** 7
with shortbread hearts
- passion fruit and chocolate torte** 7
with a citrus syrup and candied orange
- tahitian vanilla bean cheesecake** 7
with white balsamic roasted strawberries
and chocolate streusel
- white chocolate raspberry tart** 7
with chocolate sauce and
chocolate shards
- sacher torte** 7
with fresh whipped cream and
kumquat syrup

dessert wines

- santa julia tardio (500ml) 2008** 7 30
mendoza, argentina | 100% torrontes.
lush, sweet & tangy. flowery & honeyed.
- elio perrone moscato d'asti** 30
"sourgal" 2008
piemonte, italy | lightly spritzy, sweet
& tart. muscat grapes, flowers & cedar.
- steindorfer "cuvée seewinkel"** 55
beerenausele (375ml) 2005
(burgenland, austria) | scheurebe, pinot
blanc, chardonnay. golden yellow, rich,
sweet, balanced.
- quinta do infantado** 6 34
tawny port (medium-dry) nv
douro, portugal | rich, lightly sweet &
flavorful. | nuts, caramel, coffee & figs.



The selections on this wine list were chosen specifically
for the Guglhupf dessert menu by Wine Authorities.

Guglhupf

VALENTINES DESSERT

- flourless chocolate cake** 7
with a chocolate chambord cream
and raspberries
- classic crème brulee** 7
with shortbread hearts
- passion fruit and chocolate torte** 7
with a citrus syrup and candied orange
- tahitian vanilla bean cheesecake** 7
with white balsamic roasted strawberries
and chocolate streusel
- white chocolate raspberry tart** 7
with chocolate sauce and
chocolate shards
- sacher torte** 7
with fresh whipped cream and
kumquat syrup

dessert wines

- santa julia tardio (500ml) 2008** 7 30
mendoza, argentina | 100% torrontes.
lush, sweet & tangy. flowery & honeyed.
- elio perrone moscato d'asti** 30
"sourgal" 2008
piemonte, italy | lightly spritzy, sweet
& tart. muscat grapes, flowers & cedar.
- steindorfer "cuvée seewinkel"** 55
beerenausele (375ml) 2005
(burgenland, austria) | scheurebe, pinot
blanc, chardonnay. golden yellow, rich,
sweet, balanced.
- quinta do infantado** 6 34
tawny port (medium-dry) nv
douro, portugal | rich, lightly sweet &
flavorful. | nuts, caramel, coffee & figs.



The selections on this wine list were chosen specifically
for the Guglhupf dessert menu by Wine Authorities.