



BERNARDO'S
at the Hotel Galvez

A Sweet Finale

Home Made Bread Pudding - \$8

Made from scratch with Chocolate Chips, topped with Crème Anglaise

Colossal Cheesecake - \$8

A towering slice of New York Style Cheesecake, finished with a Raspberry Puree

Apple Tart - \$8

Granny Smith Apples baked to perfection inside of a Flaky Cinnamon Pie Shell

Crème Brûlée - \$8

Traditional Vanilla Crème, topped with Caramelized Brown Sugar

Chocolate Marquise - \$8

A perfect layering of chocolate cake and chocolate mouse, served in modicum

Ice Cream

Your choice of Creamy Vanilla or Rich Chocolate

Single Scoop - \$3 Double Scoop - \$4.50



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Cordials

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|-----------------------------|------------------------|
| B&B - \$8 | Campari - \$8 |
| Grand Marnier - \$10 | Chambord - \$9 |
| Drambuie - \$9 | Sambuca - \$8 |
| Frangelico - \$9 | Cointreau - \$9 |
| Bailey's - \$8.50 | Amarula - \$8 |

Cognacs

- Courvoisier VS - \$9**
Hennessy Black - \$9
Hennessy VSOP - \$11
Remy Martin VSOP - \$14
Remy Martin XO - \$30
Remy M. Louis XIII - \$175

Ports

- Croft - \$8**
Fonseca Terra Bella - \$9
Fonseca 20 year - \$15
Rodney Strong Gentleman's Port - \$12
Taylor Fladgate LBV - \$9
Taylor Flad. 10 yr - \$10
Taylor Flad. 20 yr - \$14

Sweet Wines

	Gls	Btl
Ferrari & Perini, Sparkling Dolce, Malvasia , Placenza, Italy NV	\$9	\$38
Dr. Loosen, Riesling , "Dr. L.", Mosel, Germany, 2009	\$8	\$32
Dr. Loosen, Riesling , Spätlese , "Ürziger Würzgarten", Mosel, Germany, 2009		\$60
Michele Chiarlo, Moscato d'Asti , "Nivole", Piedmont, Italy, 2009, 375ml		\$30

Dessert Wine

	3oz	Split
Dolce, Sémillon/Sauvignon Blanc , Late Harvest , Napa Valley, California, 2006, 375ml	\$30	\$120

Born in Napa Valley at the base of the Vaca Mountains, this late harvest Dolce is often referred to as "Liquid Gold". Aged for 31 months in 100% new French Oak barrels it is intensely fruity, layered with notes of honey and spice.

