



A MICHAEL MINA RESTAURANT

TABLESIDE BAKED ALASKA FLAMBÉ 22 (SERVES TWO)

FLOURLESS CHOCOLATE CAKE, VANILLA ICE CREAM

RED WINE STRAWBERRY REDUCTION

(AVAILABLE DURING DINNER SERVICE ONLY)

PAIR WITH: CHATEAU GRAND TRAVERSE CHERRY RESERVE

SMOKED S'MORES 15

CHOCOLATE PRALINE MOUSSE, TOASTED MARSHMALLOW ICE CREAM

HAZELNUT STREUSEL

PAIR WITH: FONSECA 20YR TAWNY PORT

MICHAEL'S ROOTBEER FLOAT 11

SASSAFRAS ICE CREAM, ROOT BEER SORBET

CHOCOLATE CHIP WALNUT COOKIES

PAIR WITH: AVERNA AMARO

BOURBON CHOCOLATE BAR 14

BROWNIE, CAMELIA MOUSSE, PEANUT BUTTER

PAIR WITH: RARE WINE CO. "NEW YORK" MALMSEY MADEIRA

KEY LIME "PIE" 12

KEY LIME PANNA COTTA, GRAHAM STREUSEL, TROPICAL SORBET

PAIR WITH: CHEVALIER DU PASTEL, SAUTERNES, FRANCE 2007

ARTISANAL CHEESE 13

DAILY SELECTION OF CHEESE, SEASONAL JAM & ACCOMPANIMENTS

PAIR WITH: EDEN ICE CIDER, VERMONT 2014

CHEF'S SEASONAL ICE CREAMS & SORBETS 11

NO ROOM FOR DESSERT? TRY OUR COOKIE BAG! 7

MICHAEL MINA'S CHOCOLATE CHIP WALNUT COOKIES