



THE BUFFALO CLUB

DESSERTS \$15

BUTTERMILK PANNA COTTA

Macerated Raspberries/ Framboise/ Lambic Granita
Candied Hazelnuts

PEAR AND BLACKBERRY CRUMBLE

Hazelnut-Almond Crumble/ Creme Fraiche Ice Cream

BUFFALO BARS

Marshmallows / Praline Crunch / Chocolate Mousse Dark
Chocolate Crust / Hazelnuts / Caramel Sauce

BAKED ALASKA

Financiere Cake / Raspberry Sorbet/ Vanilla Ice Cream
Raspberry Sauce / Meringue Brulee

MEDJOOOL DATE CAKE

Mascapone Ice Cream/ Brown Sugar Sauce

Pastry Chef

Alexandra Friedman

DESSERT WINES

Quinta Do Mourao San Leonardo 10yr. Tawny	\$8
Quinta Do Mourao San Leonardo 20yr. Tawny	\$16
Taylor Fladgate Vintage Port 1985	\$50
Grahams Vintage Port 1977	\$75
Domaine de Durban, Muscat de Beaumes de Venise, 2013	\$12
Cypres De Climens, Sauternes, 2011	\$15
M. Chapoutier, Banyuls, 2014	\$10
Chateau D'Yquem, Sauternes (375ml), 1989	\$375