

# PRIMEHOUSE

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DAVID BURKE

created by our award winning pastry chef Jove Hubbard

## Desserts

Green Tea Creme Brulée 9  
blood orange sorbet, coconut croquant  
*Ramos Pintos, 20 Year Tawny, Port 16*

Slice of Prime 10  
10 layers of chocolate cake,  
fudge s'mores ice cream  
*Marenco Brachetto d'Acqui, Italy 12*

Kickin' Doughnuts 9  
fill your own!  
*Jaboulet, Muscat de Beaumes de Venise 13*

Warm Chocolate Beignet 9  
liquid chocolate center, banana confit,  
caramelized pecans, bourbon ice cream  
*Lustau East India Solera 9*

Artisan Cheese Plate  
choice of three 15  
choice of five 24  
choice of seven 29  
all cheeses accompanied with almond stuffed  
dried figs, roasted apples, and preserved apricots  
*cheese pairing flight 10*

David Burke's 35  
New American Classics Cookbook  
"The Depth of Flavor is a Joy"  
The New York Times

Pear Chestnut Cake 10  
vanilla poached pear, warm chestnut cake,  
gingerbread spice ice cream, hot pear cider  
*Clos l'Abeilley, Sauternes, France 11*

Lollipop Tree 14  
cheesecake lollipops, raspberry cream  
*Oremus, Tokaji, Hungary 8/1oz*

Blueberry Cashew Profiteroles 9  
blueberry compote, cinnamon blueberry swirl ice  
cream, warm cashew caramel  
*Grahams, Six Grapes, Port 12*

Rack o' Cookies 10  
white chocolate peppermint  
cranberry gingerbread  
milk chocolate hazelnut  
*Mt. Pleasant Vintage 2000, Augusta Missouri 9*

DB'S Ice Creams & Sorbets 8  
choice of 3  
cinnamon blueberry      chocolate mint  
gingerbread spice        pineapple anise  
bourbon vanilla            blood orange

Executive Pastry Chef Jove T. Hubbard