

[Desserts]

SEASONAL FRUITS & BERRIES \$12

LEMON-RICOTTA CHEESECAKE

Blackberry Coulis, Lemon Curd
Candied Pistachios, Garden Mint
\$12

CHOCOLATE COFFEE ICE CREAM SANDWICH

Bailey's Whipped Cream & Fudge Sauce
\$12

STONEFRUIT-VANILLA CRÈME BRULEE

Almond Biscotti \$12

THE DAILY PIE

Ask what we baked today!
\$12
A la mode / add \$2

HOUSEMADE ICE CREAMS AND SORBETS \$5 / scoop

[Dessert wines]



MOSCATO,

St. Supéry Estate Vineyards & Winery
\$16

LATE HARVEST SAUVIGNON BLANC,

Work Vineyards
\$18



We use sustainable, organic and biodynamic products whenever possible.

A service charge of 20% will be added to all parties of 6 or more.

(California State Food Code requires us to inform you that consuming raw or, undercooked meats seafood and eggs may increase your risk of food-borne illnesses.)

[Cheese]

HUMBOLDT FOG

Pasteurized cow's milk, bloomy rind,
soft texture, Cypress Grove creamery,

FISCALINI SAN JOAQUIN GOLD CHEDDAR

Raw Holstein cow's milk, Complex
flavor, firm texture, Fiscalini Cheese
Company

TOMA

Semi-hard, creamy-textured cow's milk
with buttery flavor and grassy finish,
Point Reyes farmstead Cheese
Company

POINT REYES ORIGINAL BLUE

Raw hormone-free cow's milk, aged 3.5
months
Ultra-creamy texture with a medium-
strong punch of blue flavor, Point Reyes
farmstead Cheese Company

*Served with Napa Nuts dried fruits and
grilled walnut-raisin bread*

\$8 / each