

DESSERT
menu

[after dinner]

LAVAZZA COFFEE
GRAN FILTRO DARK ROAST

small french press [6]
large french press [12]

LAVAZZA ESPRESSO

café latte [5]
cappuccino [5]
mocha [5]
valrhona hot chocolate [5]

MIGHTY LEAF TEA
[6]

english breakfast
bombay chai
jade green tea
verbena mint
earl grey
chamomile citron

BEAU JOIE
demi sec
[20]

ST. SUPERY
moscato
[14]

CHATEAU DOISY-VEDRINES
sauterns
[18]

[sweets]

NEW YORK CHEESECAKE
red wine poached huckleberries
[11]

BANANA CREAM PARFAIT
house-made vanilla wafers, coconut cream,
rum caramel sauce
[11]

DARK CHOCOLATE TURTLE TART
toasted hazelnuts,
salted caramel ice cream
[11]

CHEF'S SORBET & ICE CREAM SELECTIONS

[cheese selections]

select 3 for 18

MT. TAM
pasteurized cow's milk, bloomy rind
soft texture
cowgirl creamery | california

FISCALINI SAN JOAQUIN GOLD CHEDDAR
raw holstein cow's milk, complex flavor
firm texture
fiscalini farms, california

SMOKEY BLUE
aged cow's milk blue, cold-smoked over hazelnut shells
rogue creamery | oregon

GOAT GOUDA
goat milk and goat cream
semi hard texture
central coast creamery | paso robles, california

PURPLE HAZE
pasteurized goat's milk with lavender and herbs
soft texture
cypress grove, california

EXECUTIVE CHEF
[Jim Leiken]

[V] = Vegetarian or can be made vegetarian
[G] = Gluten Free

*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.*