

[Desserts]

SEASONAL FRUITS & BERRIES \$12

BUTTERMILK PANNA COTTA \$12

*strawberry-rhubarb puree
citrus shortbread crumble
25-year balsamic*

SPRING CHERRY TIRAMISU

mascarpone, grand marnier ladyfingers
\$12

CHOCOLATE-PASSIONFRUIT

BAKED ALASKA \$17

swiss meringue, flambéed tableside

FRESH BEIGNETS \$14

raspberry coulis, chocolate sauce

**HOUSEMADE ICE CREAMS AND
SORBETS**

\$5 / scoop

[Cheese]

**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

[Dessert Wines]

OLIVARES 'DULCE MONASTRELL'

jumilla 2011

\$18

LATE HARVEST SAUVIGNON BLANC

work vineyards 2009

\$18

[Dessert Cocktails]

MR. BLACK

*diplomatico rum, mr black liquor,
cocoa bitters & whipped cream*

\$16

LUCY ALEXANDER

hennessy black, crème de cacao, cream

\$16

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.)