

DESSERTS

11.00

VANILLA BEAN CHEESECAKE

THOMCORD GRAPE SYRUP, CANDIED WALNUTS,
SAUVIGNON BLANC GELÉE, SUGARED GRAPES, OLIVE OIL ICE CREAM
Suggested Pairing: Paul Anheuser, "Kreuznacher Krötenpfuhl"
Riesling {Auslese}, Nahe, Germany 2005 - \$18/glass

BLUEBERRY MASCARPONE TORTE

LEMON CURD, BLUEBERRY COMPOTE,
LEMON COCONUT CRUMBLE, GINGER ICE CREAM
Suggested Pairing: La Caudrina, Moscato d'Asti,
Moscato d'Asti DOCG, Piedmont, Italy - \$11/glass

CRÈME FRAICHE ICE CREAM & ALMOND FINANCIER

ROASTED PLUMS, HONEY CREMEUX, ALMOND GRANITA,
HONEYCOMB BRITTLE
Suggested Pairing: Matias i Torres, "Cepas Viejas"
Malvasía, La Palma DO, Spain 2011 - \$19/glass

MILK CHOCOLATE PANNA COTTA

RASPBERRY GEL, BROWNIES, ROSE ANGLAISE,
CHOCOLATE PEARLS, MINT
Suggested Pairing: Emilio Lustau, "East India"
Solera Sherry, Jerez, Spain - \$15/glass

SINGLE SCOOP ICE CREAM OR SORBET 6.50
HOUSE-MADE COOKIES

ARTISANAL CHEESE PLATE

MIDNIGHT MOON ~ CALIFORNIA, GOAT
SHARP, SWEET TOFFEE FINISH WITH SEASONAL FRUIT COMPOTE

ROQUEFORT PAPILLON ~ FRANCE, SHEEP
POWERFUL, SUPPLE, SLIGHTLY GRANULAR WITH ROSEMARY INFUSED HONEY

TRUFFLE TREMOR ~ CALIFORNIA, GOAT
CREAMY, SOFT RIPENED WITH DUXELLE CRACKER

SERVED WITH HOUSE-MADE WHOLE WHEAT-NUT TOAST, SEASONAL FRUIT
THREE CHEESES 16.95