

## 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*

### **LIME TART**

Coconut Custard, Lime Sugar Cookie Crumble,  
Piña Colada Foam, Coconut Sorbet  
*Suggested Pairing: Robert Sisnkey, "Late" Pinot Gris,*

*Los Carneros, Napa Valley, CA - \$12/glass*

### **MATCHA ICE CREAM & PISTACHIO CAKE**

Macerated Blackberries, Yogurt Tapioca Pearls,  
Toasted Pistachios, Tapioca Tuile  
*Suggested Pairing: Emilio Lustau, "East India"*

*Solera Sherry, Jerez, Spain - \$15/glass*

### **MILK CHOCOLATE PANNA COTTA**

Raspberry Gel, Brownies, Rose Anglaise,  
Chocolate Pearls, Mint

*Suggested Pairing: Domaine La Tour Vieille, "Rimage"*

*Grenache Noir, Banyuls AOC, France 2015 - \$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*