

DESSERTS

11.00

VANILLA BRIOCHE BREAD PUDDING

Orange-Cardamom Honey, Poached Quince,
Walnut Streusel, Cardamom Whipped Cream

*Suggested Pairing: Paul Anheuser, "Kreuznacher Krötenpfuhl"
Riesling {Auslese}, Nahe, Germany 2005 - \$18/glass*

PEAR-HAZELNUT TART

Pear Gel, Toasted Hazelnuts, Pomegranate,
Crispy Sage, Brown Butter Ice Cream

*Suggested Pairing: Robert Siskey, "Late" Pinot Gris,
Los Carneros, Napa Valley, CA - \$12/glass*

APPLE PIE ICE CREAM & RICOTTA CUSTARD

Bourbon Crème Anglaise, Apple Granita,
Ginger Snap, Apple Chip

*Suggested Pairing: Cossart-Gordon, "Colheita"
Bual Madeira, Madeira, Portugal 2005 - \$19/glass*

CHOCOLATE-CARAMEL MOUSSE TORTE

Toasted Meringue, Caramel Sauce, Candied Pepitas,
Spiced Pumpkin Ice Cream

*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