

DESSERTS

11.00

WARM FUDGE BROWNIE

Milk Chocolate Malt Ice Cream, Butterscotch Crèmeux, Caramelized Cocoa Nibs, Toffee Popcorn

*Suggested Pairing: **Domaine La Tour Vieille**, "Rimage"
Grenache Noir, Banyuls AOC, France 2015 - \$15/glass*

CHILLED LEMON SOUFFLE

Frozen Yogurt, Huckleberries,
Almond Streusel, Citrus, Basil

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

CARAMEL APPLE CHEESECAKE

Green Apple Sorbet, Spice Cake, Honey Florentine

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

HOUSE-MADE ICE CREAM OR SORBET 6.50

Single Scoop Served with Cookies

ARTISANAL CHEESE PLATE

MIDNIGHT MOON ~ California, Goat

Sharp, Sweet Toffee Finish with Fruit Compote

TRUFFLE TREMOR ~ California, Goat

Creamy, Soft Ripened with Honey Comb

ROQUEFORT PAPILLON ~ France, Sheep

Powerful, Supple, Slightly Granular with Seasonal Fruit

Served with House-made Whole Wheat-Nut Toast, Seasonal Fruit

Three Cheeses 16.95