

DESSERTS

11.00

COCONUT TAPIOCA

Mango-Passion Fruit Sorbet, Banana Caramel,
Matcha-Rice Crisp

Suggested Pairing: Robert Siskey, "Late" Pinot Gris,

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

WARM S'MORES BROWNIE

Coffee Ice Cream, Smoked Chocolate Sauce,
Graham Crust, Toasted Meringue

Suggested Pairing: Domaine La Tour Vieille, "Rimage"

Grenache Noir, Banyuls AOC, France 2016 - \$13/glass

BUTTERSCOTCH POT DE CRÈME

Bourbon Caramel, Chocolate Chip Shortbread,
Pecan Brittle, Vanilla Bean Whipped Cream

Suggested Pairing: Emilio Lustau, "East India"

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

CARROT CAKE & COMPRESSED PINEAPPLE

Coconut Sorbet, Toasted Walnuts,
Raisin Puree, Candied Carrots

Suggested Pairing: Château Grand-Jauga, Sauternes,

Sauternes AOC, Bordeaux, France 2015 - \$15/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

BRILLAT SAVARIN ~ France, Cow

Creamy, Buttery, 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