

DESSERTS

12.00

CHOCOLATE~BOURBON CARAMEL CAKE

Coffee Ice Cream, Raspberries, Cocoa Nib Brittle

*Suggested Pairing: **Domaine La Tour Vieille**, "Rimage" Grenache Noir,
Banyuls AOC, France 2016 - \$13/glass*

VANILLA BEAN CHEESECAKE

Sour Cherry-Grand Marnier Sorbet, Coconut Granola,

Orange-White Chocolate Crèmeux

*Suggested Pairing: **Emilio Lustau**, "East India"
Solera Sherry, Jerez, Spain - \$15/glass*

BLUEBERRY~LEMON MERINGUE TART

Vanilla-Ginger Ice Cream, Almond Streusel,

Candied Lemon, Basil Syrup

*Suggested Pairing: **Paul Anheuser**, "Kreuznacher Krötenpfuhl"
Riesling (Auslese), Mosel, Germany 2005 - \$18/glass*

MACADAMIA FINANCIER & COCONUT SORBET

Passion Fruit Gel, Macadamia Brittle,

Coconut Mousse, Mango

*Suggested Pairing: **La Caudrina**,
Moscato Bianco, Moscato d'Asti DOCG, Italy - \$11/glass*

HOUSE~MADE ICE CREAM OR SORBET 9.50

Single Scoop Served with Cookies

ARTISANAL CHEESE PLATE

MIDNIGHT MOON ~ California, Goat

Sharp, Sweet Toffee Finish with Seasonal Fruit Compote

BREBIROUSSE D'ARGENTAL ~ France, Sheep

Creamy, Buttery, Soft Ripened with Honey Comb

MINE SHAFT BLUE ~ California, Cow

Powerful, Supple, Slightly Granular with Seasonal Fruit

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

THREE CHEESES 17.95

PASTRY CHEF: JENNA CLOUGH