

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*

STRAWBERRIES & CREAM PARFAIT

Lime Granita, Crisp Meringue, Elderflower-White Wine Gelée

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

CHOCOLATE~SOUR CHERRY PISTACHIO CAKE

Bittersweet Chocolate, White Chocolate Pistachio Mousse,
Feuilletine Crunch

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

VANILLA BEAN POT DE CRÈME

Toasted Marcona Almonds, Blueberry Compote,
Graham Cracker Macaron

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