



Dessert List

To Share \$10

Warm bittersweet chocolate torte,
mango sorbet *please allow 10
minutes*

Cool flourless chocolate cake,
raspberries, white chocolate ice
cream

Apple bread pudding, cinnamon ice
cream, caramel sauce

Pumpkin crème brulee, white
chocolate-orange cookies

Luscious lemon tart, strawberry /
rhubarb compote

Caramelized pear & pecan crostata,
nutella crème anglaise and vanilla
ice cream

Homemade sorbets, ice creams

Cheese 3 for \$12 or 5 for \$15

Barely buzzed - cow's milk, semi-firm,
lavender, coffee-rubbed cheddar -
beehive cheese - ut.

Mt. Tam- cow's milk, buttery, triple-
cream, soft-ripened, - cowgirl
creamery, ca.

Point Reyes blue - raw cow's milk,
robust, creamy texture - ca.

Bellwether San Andreas - raw
sheep's milk, Italian-style pecorino -
ca.

Hoja Santa - goat milk's, soft,
wrapped in hoja Santa leaves -
Dallas, TX

Dessert Wines

2007 King Estate Vin Glacé, Oregon
9

2010 Lucas & Lewellen Nectar de
Viognier, California 10

2009 Sarocco Moscato d'Asti, Italy
12

2006 Chateau Caillou, Grand Cru
Classe, Sauternes, Fr. 18

MV Rosenblum "Desireé", (*zinfandel*
/ chocolate), California 15

Port, Madeira, Sherry

2004 Ramos Pintos LBV Port 8

Ferreira 20yr Tawny Port 19

Fonseca 10yr Tawny Port 15

Fonseca 20yr Tawny Port 21

1989 Kopke Colheita Port 20

Lustau Pedro Ximenez "San Emilio",
Sherry 15

Blandy's 5yr "Bual", Madeira 12

The Rare Wine Co. "New York
Malmsey", Special Reserve, Madeira
21