

DESSERTS

Eleven Layer Chocolate Cake

dark chocolate ganache, milk chocolate butter cream, milk crumble,
vanilla bean ice cream \$12
Rodney Strong "A True Gentleman's Port", California \$7

Cactus Cheesecake

toasted pistachio streusel, prickly pear fluid gel, mezcal marinated berries,
agave syrup tuile \$11
Chateau Roumieu Sauternes, France \$7

Seasonal Creme Brulee

rich custard topped with caramelized sugar and seasonal fruit. \$12
Royal Tokaji Late Harvest, Hungary \$7

Sticky Toffee Pudding

fall spiced pudding, dark rum toffee sauce, salted pecan gelato,
oat crumble \$12
Rare Wine Company "Boston Bual" Madeira, Portugal \$9

Valrhona Manjari Soufflé

dark chocolate soufflé, presta coffee crème anglaise, fig linzer tart. \$14
W. & J. Graham's 30yr Tawny Port, Portugal \$19

PY Affogato

our vanilla ice cream, sol brew espresso \$10
W. & J. Graham's 20yr Tawny Port, Portugal \$10

Sorbets

house-made sorbets: pomegranate, apple cider, mulled white wine \$9
La Spinetta Moscato D' Asti, Italy \$14

Cheese Board

collier's white cheddar, buttermilk blue cheese, brie, grapes, nuts, honey ... \$16
August Kessler Riesling, Germany \$13

Monsoon Chocolate

'to go or not' kokoa kamili tanzania chocolate bar 50g,
77% dark chocolate \$10

Rebecca LeFevre *Executive Pastry Chef*

We would like to thank our seasonal purveyors on this dessert menu:

pivot produce, presta coffee, whiskey del bac, monsoon chocolate, summit nut company, keepwell vinegar, hayden mills, covilli brand organics



COFFEE & ESPRESSO

coffee/decaf	\$4
espresso sgl/dbl	\$4/5
espresso martini	\$16

HOT TEA

Blueberry Merlot - Herbal Tea \$5

winner of the "best herbal tea" at the 2011 north american tea championship

beautifully balanced between tartness, and the sweetness of fresh berries.

finishing with an intriguing wisp of savory sage and a spicy undertone

Chamomile Citron - Herbal Tea \$5

a refreshing, sunny egyptian chamomile with a fruity apple-like character
brightened by citrus notes and flowers

Cherry Blossom - Green Tea \$5

a joyous pairing of tart cherries, flowers and organic green tea

Earl Grey - Black Tea \$5

a full-bodied timeless expression of robust assam and bergamot that offers
lively citrus with notes of elegant floral undertones

DESSERT WINE GLASS

Chateau Roumieu Sauternes, Bordeaux, France 2019 \$7

Royal Tokaji Late Harvest, Hungary 2018 \$7

Rare Wine Company Madiera "Boston Bual", Portugal NV \$9

Rodney Strong A True Gentleman's Port, Sonoma, CA. 2012 \$7

W.&J. Graham's 10 year Tawny Port, Portugal NV \$6

W.&J. Graham's 20 year Tawny Port, Portugal NV \$10

W.&J. Graham's 30 year Tawny Port, Portugal NV \$19

W.&J. Graham's 40 year Tawny Port, Portugal NV \$25

DESSERT WINE BOTTLE

1090 Chateau D'Yquem, Sauternes, France 2005 \$999

1088 La Bomba Chocolate Raspberry, Charles Creek, Sonoma, CA. NV. ... \$70

1091 Privilegio, Fuedi di San Gregorio, Italy 2005 \$215

1080 Round Pond Late Harvest Sauvignon Blanc, Rutherford, CA. 2015 . \$140

1086 Far Niente "Dolce", Napa Valley, CA 2016 \$108

1082 Henriques & Henriques 500ml, Madeira, Portugal 1995 \$81