



desserts

SOUFFLE DU JOUR

chef's daily inspiration

SPICED BASQUE CHEESECAKE

cranberry glass, pumpkin curd, candied pepitas
suggested pairing: warre's 10yr. tawny port \$14

APPLE RICOTTA ZEPPOLE

salted caramel anglaise, mulled spice anglaise, apple butter
suggested pairing: castelnaud de suduiraut, sauternes \$14

CHOCOLATE & COFFEE

devil's food cake, milk chocolate hazelnut mousse, coffee ice cream
suggested pairing: fonseca bin 27 ruby port \$10

cheese

flight of cheeses with seasonal accoutrement

LAMB CHOPPER CYPRESS GROVE

california, aged sheep's milk, semi soft

MT TAM COWGIRL CREAMERY

california, cow's milk, soft triple cream

BIG ROCK BLUE CENTRAL COAST CREAMERY

california, cow's milk, semi hard

dessert wines

CASTELNAU DE SUDUIRAUT

sauternes, france, 2017

INNISKILLIN

vidal ice wine, niagara peninsula, canada

INNISKILLIN

cabernet franc ice wine, niagara, canada

DOLCE

"liquid gold" late harvest semillon, napa, 2015

CHATEAU D'YQUEM

sauternes, ler cru supérieur, france 1990

coffee

caffè vergnano italian roast

DRIP COFFEE

FRENCH PRESS

ESPRESSO

CAPPUCINO

LATTE

MOCHA

port

FONSECA BIN 27

vintage character, portugal

WARRE'S

10 year tawny, portugal

WARRE'S

vintage ruby, 1980, portugal

KOPKE

1976 colheita, tawny

TAYLOR FLADGATE

40 year tawny, portugal

tea

mighty leaf, emeryville california

ENGLISH BREAKFAST

EARL GREY

CITRUS CHAMMOMILE

AFRICAN NECTAR

MINT MELANGE

MARSALA CHAI

Executive Pastry Chef
Rebekah Eastman

Sommelier
Vito Pasquale