



desserts

SOUFFLE DU JOUR

chef's daily inspiration

KEY LIME PANNA COTTA

*key lime and passion fruit curd / pineapple meringue
coconut crumble / lemon balm*

"PIÑA COLADA" TRES LECHES CAKE

*coconut cream tres leches / lychee foam / pineapple
coulis / hibiscus gastrique / toasted macadamia*

CHOCOLATE CRÈME BRULEE

orange zest / macerated berries

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 / 2018

INNISKILLIN

vidal ice wine / niagara peninsula / canada

INNISKILLIN

cabernet franc ice wine / Niagara / canada

DOLCE

"liquid gold" late harvest semillon / napa valley / 2015

CHATEAU D' QUEM

sauternes / ler cru supérieur / france 2006

port

FONSECA BIN 27

vintage character / portugal

WARRES

10 year tawny / portugal

WARRES

vintage ruby, 1980 / portugal

KOPKE

1976 colheita / tawny

TAYLOR FLADGATE

40 year tawny / portugal

coffee

caffè vergnano italian roast

DRIP COFFEE

FRENCH PRESS

ESPRESSO

CAPPUCCINO

LATTE

MOCHA

tea

mighty leaf / emeryville california

ENGLISH BREAKFAST

EARL GREY

CITRUS CHAMOMILE

AFRICAN CITRUS

MINT MELANGE

MASALA CHAI

SOMMELIER
Vito Pasquale

EXECUTIVE CHEF
Vincent Terusa