



desserts

SOUFFLE DU JOUR

chef's daily inspiration

KEY LIME PANNA COTTA

passion fruit gel / pineapple meringue / coconut sorbet
suggested wine pairing: inniskillin vidal ice wine

PEAR CLAFOUTIS

pecan streusel / ginger pomegranate reduction / yogurt sorbet
suggested wine pairing: castelnaud de suduiraut, sauternes

CHOCOLATE & COFFEE

devil's food cake / milk chocolate hazelnut mousse / coffee ice cream
suggested wine pairing: fonseca bin 27 ruby port

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'YQUEM

sauternes / ler cru supérieur / france 2006

coffee

caffè vergnano italian roast

DRIP COFFEE

FRENCH PRESS

ESPRESSO

CAPPUCCINO

LATTE

MOCHA

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

tea

mighty leaf / emeryville california

ENGLISH BREAKFAST

EARL GREY

CITRUS CHAMOMILE

AFRICAN CITRUS

MINT MELANGE

MASALA CHAI

EXECUTIVE PASTRY CHEF

Rebekah Eastman

SOMMELIER

Vito Pasquale

EXECUTIVE CHEF

Vincent Terusa