

sweet

- Maculan “Dindarello” Moscato ‘13** **\$11**
Sweet, yet balanced on the palate, with bracing acidity and a rich roundness that persists well into the finish.
- Chambers Rutherglen Muscat NV** **\$12**
Rich and silky, its sweet dried fruits balanced by aged oak tannins and bright acidity, providing a clean, rather than cloying, finish.
- Royal Tokaji** **\$12**
“Mád Cuvée” Late Harvest ‘12
Delicate and rich, at first taste hints of apricot, later a note of pear, lime and grapefruit with a touch of vanilla.
- Chateau Laribotte Sauternes ‘11** **\$20**
Full-bodied, fresh, fruity and sweet rather than concentrated.
- Heitz Cellars** **\$12**
“Ink Grade” Port Napa Valley, Ca
Rich and full bodied with a wonderfully balanced sweetness, dark berry flavors laced with the notes of honey.
- Taylor Fladgate 20 Years Tawny Porto** **\$22**
Magnificent and finely-balanced old tawny blend of outstanding richness and complexity
- Graham’s Vintage Porto ‘00** **\$32**
Full-bodied, medium sweet and very powerful and racy black raspberry liqueur and licorice-infused cassis notes
- Neige Ice Cider Wine** **\$15**
Aroma of freshly-picked ripe apple with striking intensity. A crisp and flavorful attack. A perfect balance of sugar & acidity.

desserts

Vanilla Honey Panna Cotta

red berry consommé, thai basil bubbles

Chocolate Peanut Butter Crunch

raspberry caramel, house made toffee,
raspberry swirl ice cream

Pistachio Cheesecake

sour cherry sorbet, candied pistachio,
cherry pate de fruit

Dark Chocolate Cake

espresso ice cream, caramelized cocoa nibs, citrus gel

Lemon Tart

crunchy and toasted meringue,
frozen sweet tea, almond brittle

\$15

Chef's Selection of House Made Sorbet and Ice Cream \$5

Selection of Artisan Cheeses \$24

House made jam, organic honey, seasonal fruits, crostini

Humboldt Fog (soft, California, goat milk)

Red Hawk (soft, California, organic cow's milk)

Bleu d' Auvergne (semi soft, France, cow's milk)

Manchego (hard, Spain, sheep's milk)