

sweet somethings

Our dessert menu was designed to satisfy your sweet tooth with succulent specialties of the season and to satiate your senses with exclusive, exotic elixirs for oenophiles.

artisanal farmstead cheese plate \$21
rare and delicious selections with sourdough crostini

warm pineapple upside-down cake \$8
coconut sorbet, spiced cashews

mer soleil "late harvest" viognier monterey county 2004 \$19

"we all scream" sundae \$8
buttered popcorn ice cream, peanut butter ice cream, cinnamon peanuts,
caramelized bananas, ancho chili chocolate sauce

cossart gordon bual 10 year madeira \$10

meyer lemon pudding cake \$8
meyer lemon caramel, blood orange granita, honey tuile

royal tokai "5 puttonyos" tokaji aszu hungary 2005 \$13

valrhona chocolate marquise \$8
salted almond crème anglaise

dashe "late harvest" zinfandel dry creek valley 2007 \$14

cardamom frozen yogurt \$8
winter fruits, house recipe granola

dolce "late harvest" semillon napa valley 2004 \$26

doughnut holes \$8
with coffee anglaise for dipping

taylor's 10 year tawny port \$10