

Desserts

Kona Coffee Crème Brulee <i>macadamia biscotti</i>	7
Warm Chocolate Torte <i>raspberry coulis, white chocolate wafer</i>	7
Cheesecake <i>tropical fruits, passionfruit, raspberry coulis</i>	7
Warm Apple Cinnamon Crisp <i>vanilla bean gelato in a caramel cage</i>	7
Dessert Sampler <i>A taste of each item above</i>	14
Chocolate Lava Cake <i>vanilla bean gelato, caramel sauce</i>	7
Gelato <i>two scoops of vanilla bean, dark chocolate or cappuccino chip with fresh seasonal berries</i>	5 8
Sorbet <i>mango, blackberry cabernet or strawberry champagne</i>	5
Cheese Plate <i>point Reyes blue, petite basque, humboldt fog, triple cream brie, riesling poached fruit, lavender honey walnuts</i>	18

* Ask your server for perfect dessert wine pairings

Ports & Dessert Wines By The Glass

Smith Woodhouse, Lodge Reserve	9
Warres 1995 LBV	15
Dows 1983	30
Dows 1994	35
Grahams 1985	45
Fonseca 1970	55
Warre's 10 "Otima" Tawny	10
Dow 20 Tawny NV	13
Domeq 30 "Venerable" V.O.R.S. Sherry	15
Blandy's 10 "Malmsey" Madeira	11
Banyuls 2004 M. Chapoutier, Languedoc	12
Ceja "Dolce Beso" Carneros 2006	13
Far Niente "Dolce" Napa Valley 2004	20
Raymond-Lafon Sauternes 2003	22
Grans-Fassian "Leiwener Klostergarten" 2002	18

Cognac, Brandy & Grappa

Courvoisier VSOP	12
Remy Martin VSOP	12
Hennessey VS	9
Hennessey VSOP	13
Hine Rare & Delicate	14
Pierre Ferrand "Reserve" 1er Cru	17
Hennessey XO	28
Hennessey "Paradis"	60
Remy Martin "Louis XIII"	125
Sempe 15 year Armagnac	18
Domaine de Reiston Bas-Armagnac 1974	36
Daron Calvados XO	13
Marolo "Grappa di Brunello"	13
Jacobo Poli Grappa "Torcalato"	25