

Desserts

Cheese Plate	
<i>Point Reyes Farmstead Blue (cows milk) aged 6 months</i>	14
<i>Humboldt Fog (goats milk) aged 3 weeks</i>	
<i>Manchego (sheeps milk) aged 3 months</i>	
Kona Coffee Crème Brulee	8
<i>macadamia biscotti</i>	
Chocolate Pot-au-Creme	9
<i>salted caramel, palmier</i>	
Passionfruit Cheesecake	8
<i>tropical fruits, raspberry coulis</i>	
Warm Seasonal Fruit Crisp	8
<i>fresh fruit, almond and pecan crumble</i>	
<i>vanilla bean gelato in a caramel cage</i>	
Dessert Sampler	16
<i>kona coffee crème brulee, chocolate torte</i>	
<i>passionfruit cheesecake, warm seasonal fruit crisp</i>	
Chocolate Lava Cake	8
<i>vanilla bean gelato, caramel sauce</i>	
Mixed Fresh Berry Parfait	9
<i>seasonal berries, vanilla bean gelato, fresh cream</i>	
Gelato	8
<i>two scoops of vanilla bean, dark chocolate</i>	
<i>or cappuccino chip from Dolce Spazio</i>	
Sorbet	8
<i>mango, blackberry cabernet or</i>	
<i>strawberry champagne</i>	

French Press Coffee

100% Kona Coffee

Small pot 12 / Large pot 18

Ethiopian Yirgacheff

Small pot 8 / Large pot 12

Port & Dessert Wines

Dow LBV 2008 Portugal	18
Quinta do Vesuvio 1994 Portugal	35
Warre's 1985 Portugal	45
Dow 20 NV Tawny Portugal	13
Warre's 10 "Otima" Tawny Portugal	14
Blandy's 1920 "Boal" Madeira	65
Torbreck "The Bothie" 2010 Barossa Valley	10
Broadbent 10 yr "Boal" Madeira	11
Far Niente "Dolce" 2005 Napa Valley	20

Cognac, Brandy

Camus XO	35
Courvoisier VSOP	12
Courvoisier 21 yr	21
Daron Calvados XO	13
Hennessey "Paradis"	75
Hennessey VS	9
Hennessey "Privilege" VSOP	13
Hennessey XO	28
Hine Rare & Delicate	14
Pierre Ferrand "Reserve" 1er Cru	12
Pierre Ferrand 1976	32
Remy Martin "Louis XIII"	150/oz
Remy Martin VSOP	12
Remy Xo	28

Grappa

Jacopo Poli Grappa Torcalato	25
Berta "Roccanivo" 1995 Grappa di Barbera d'Asti	48
Morolo Grappa Brunello	13
Inga Grappa Muscato	18