

DESSERTS

OLIVE OIL & MEYER LEMON CAKE

ELDERFLOWER GELATO ° BERRY COMPOTE ° MEYER LEMON PARFAIT

12

CASHEW & PEANUT BRITTLE SEMIFREDDO

SEA SALTED CARAMEL ° VANILLA BEAN MERINGUE ° PEANUT BUTTER POWDER

10

LOCAL APPLE STACK CAKE

POACHED APPLES° MAPLE PECAN ° RAISIN & HONEY COMPOTE

10

BLOOD ORANGE & LOCAL GREEK YOGURT PARFAIT

LEMON SPONGE° WINTER CITRUS ° SATSUMA CURD ° SUMAC MERINGUE

10

HAZELNUT & MILK CHOCOLATE MOUSSE

MARCONA ALMOND CRUNCH ° CHOCOLATE MERINGUE ° SEA SALTED CARAMEL

12

ARTISANAL CHEESE PLATE

LOCAL FRUITS ° DRIED FRUIT & NUT BREAD

18

DESSERT WINES

~

2007 DOMAINE DE DURBAN, MUSCAT DE BEAUMES.DE.VENISE , FRANCE \$12

2008 CHATEAU LES JUSTICES, SAUTERNES, FRANCE \$18

2005 DOMAINE CAUHAPE, JURANCON “NOBLESSE DU TEMPS”, FRANCE \$15

2007 HERON HILL, VIDAL BLANC, LATE HARVEST, FINGER LAKES, NEW YORK \$10

2004 KLEIN CONSTANCIA, VIN DE CONSTANCE, SOUTH AFRICA \$22

PORTS

~

1937 FAUCHON, VINTAGE PORT, PORTUGAL \$95

1977 TAYLOR FLADGATE, VINTAGE PORT, PORTUGAL \$46

1976 DOMAINE DU MAS BLANC, BANYULS, FRANCE \$36

1994 WARE’S, VINTAGE PORT, PORTUGAL \$31

NV FONSECA BIN 27 FINE RESERVE, PORTUGAL \$9

20 YEARS TAWNY PORT, CHURCHILL’S, PORTUGAL \$16

NV HEITZ CELLARS, INK GRADE, NAPA CALIFORNIA \$11

PASTRY CHEF SARAH STEFFAN

