

## Dessert Wines

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|--|--------|
| Domaine Cady 'les Varennes' Coteaux du Layon 1998, Loire           | 8.00   |
| Domaine Durban Muscat Beaumes de Venise 2005, Rhone                | 9.00   |
| Husch Late Harvest Gewurztraminer 2006, Anderson Valley            | 9.00   |
| Château Roumieu-Lacoste Sauternes 2005, Bordeaux                   | 13.00  |
| Vinedos de Ithaca 'Penélope' Dolç de Garnatxa Blanca 2006, Priorat | 13.00  |
|  |        |
| Bella Late Harvest Zinfandel 2007, Sonoma County                   | 10.00  |
| Domaine la Tour Vieille Banyuls 2005, Collioure                    | 11.00  |
| Meyer Family Tawny Port NV, California                             | 12.00  |
| Warre's 10 Year Tawny 'Otima' Porto                                | 13.00  |
| Vinedos de Ithaca 'Penélope' Dolç de Garnatxa Peluda 2006, Priorat | 14.00  |
|  |        |
| Zind Humbrecht 'Clos Jébsal' SGN Pinot Gris 1994, Alsace 375ml     | 135.00 |
| Zind Humbrecht 'Heimbouurg' SGN Pinot Gris 1993, Alsace            | 260.00 |

## Hot Drinks

|              |      |                             |      |
|--------------|------|-----------------------------|------|
| Espresso     | 3.00 | Cappuccino                  | 4.25 |
| Cafe mocha   | 4.50 | Chai with steamed milk      | 4.25 |
| Cafe au lait | 3.75 | Chai with steamed chocolate | 4.25 |
| Cafe latte   | 4.25 |                             |      |

## Teas from Petaluma Farms

|   |      |
|---|------|
| Black - English Breakfast, Earl Grey (regular or decaf)               | 3.75 |
| Herbal - Peppermint, Egyptian Chamomile,                              | 3.75 |
| Vanilla Rooibos, Herbal Garden (chamomile, mint & rosehips)           | 4.00 |
| Green - Jasmine, Formosa Oolong, Genmai Cha (with toasted brown rice) | 4.00 |

*Soy milk is available for an additional .75*

*We feature Clover Organic Milk and Graffeo Coffee*



## Desserts

Flourless chocolate torte 9.00  
with salted caramel gelato and chocolate sauce

Almond honey tart 8.75  
with meyer lemon crème fraiche ice cream and citrus supremes

Espresso cheesecake 8.75  
with hazelnut crust, butterscotch sauce and chocolate cream

\* Jasmine rice pudding 8.50  
with caramelized pineapple and macadamia nut filo crisp

Mango, coconut and banana sorbets 8.50  
with coconut sesame cookies

Biscotti assortment 5.00

## Cheese Plate

Andante Dairy Tomme Dolce with page mandarins,  
Flying disc dates and warm walnut bread 11.50

\*Vegan