

## DESSERT

**Flourless Chocolate Cake, 72% guittard chocolate, crushed almond amaretti, Tahitian Vanilla Ice Cream 12**

### HOUSE CHURNED ICE CREAM

Housemade Ice Creams (2 scoops)	7
Tahitian Vanilla, Mint Chip, Coffee/Caramel/Strawberry/Verbena Ice Cream, Meyer Lemon Sherbet	
Toppings	
Guittard Bittersweet Chocolate Sauce/Caramel Sauce	1.5
Candied Almonds/Toffeed Hazelnuts	
Shortbread Crumbles/Chocolate biscotti bits	
Hawaiian Red Salt EVOO	1.
Whipped Cream/Meringue	.50
Vacherin Ice Cream Sundae, Coffee Caramel Ice Cream, meringue, candied almonds, Guittard Chocolate	9.5
Affogato, Equator (2 shots) espresso, Tahitian vanilla ice cream	7

## TAKE OUT SPECIALS

### ICE CREAM

PINT OF HOUSE CHURNED ORGANIC ICE CREAM	11
TAHITIAN VANILLA	
EQUATOR COFFEE-CARAMEL	
STRAWBERRY-LEMON VERBENA	
MINT CHIP	
ORANGE/SEA BUCKTHORN BERRY SHERBET	

### Cookies!

<b>Guittard Chocolate/nut biscotti</b>	<b>3</b>
<b>Cardamom Shortbread</b>	<b>3</b>

## Artisan Cheese Plate \$8 ea/\$28 for 4

**Dirt Lover** (Missouri, sheep), quince paste

a small-format sheep's milk cheese that is dusted with ash before growing a bloomy rind.

**Pt Reyes Original Bleu**, (Marin, raw cow), green tomato-jalepeno jelly

Citrusy, herbaceous, tangy flavor

**Dream Weaver** (Paso Robles, Goat), pineapple guava jam

flavors of sweet goat cream, with notes of vanilla, bergamot and lemon peel.

**Paso Vino** (Steppladder, cows milk), pistachio honey

Syrah-bather with a firm texture

