

Dessert

Housemade Ice Creams (3 scoops) with Cookie 8.5
Tahitian Vanilla, Mint Chip, Coffee/Caramel, Butterscotch Ice Cream
Strawberry Sorbet or Lime Sherbet

Vacherin Ice Cream Sundae, Coffee Caramel Ice Cream, meringue, candied almonds, Guittard Chocolate 9.5

Meyer Lemon Crème Brulée, Cardamom Shortbread Cookie, Strawberry 9

Warm Flourless Chocolate Cake, 72% guittard chocolate, crushed almond amaretti, Tahitian Vanilla Ice Cream 11
(please allow 20 minutes)

Guittard Chocolate/nuts biscotti 2.5

Artisan Cheese Plate \$7 ea/\$24 for 4
Manchego (Spain, sheep), spiced nuts

The flavour of Manchego changes as the cheese matures. The texture is smooth and creamy and a little bit granular – the beginnings of the dry, crumbly texture of a long-aged Manchego. The cheese tastes sweet and salty as well as lightly nutty.

Humboldt Fog, (Humboldt, goat), pickled plums

Each handcrafted wheel features a distinctive ribbon of edible vegetable ash. You'll enjoy buttermilk and fresh cream, complemented with floral notes, herbaceous over tones, and a clean citrus finish.

Beechers "Flagship" (Washington, cow), honeycomb

Flagship is a semi-hard cow's milk cheese with a uniquely robust, nutty flavor. It is carefully aged for 15 months to fully develop its complex flavor and ever-so-slight crumble.

Pt. Reyes Original Blue (Marin raw cows milk), jalapeno-green tomato jelly
Creamy, layers of full flavor. All natural and made with raw milk, Original Blue is gluten-free and made with microbial (vegetarian) rennet.

Tasting Note: Sweet, fresh milk with a medium-to-strong punch of blue flavor

EQUATOR ORGANIC FAIR TRADE COFFEE

SINGLE ESPRESSO	4.
COFFEE/DOUBLE ESPRESSO	4.5
CAPPUCCINO (6 OZ)	5.25
FRENCH PRESS	5.25
EXTRA SHOT	1

Desta Loose Leaf Teas 4.75

Ceylon, Single Estate Singell, No. India

Fancy grade. Floral top-notes; light-bodied, with classic muscatel character. and lingering finish.

Dragon Well, Zhejiang Province, China

Famous "10 hand movements" pan-fired green tea.
Faintly smoky, earthy character

Chamomile, Egypt

Mild herbaceous flower with earthy, grassy floral notes.

Peppermint, Pacific Northwest

a refreshing and invigorating taste of one of nature's most aromatic herbs. Rich green, spring-harvest leaves have been cut to maximize the release of its natural aromas and flavors

Dessert Wines \$11

Passagem LBV, Oporto 2011

Casa de Santa Eufemia 10 year Tawny, Oporto NV

Semillon, Domaine de Monteils Sauternes, 2005

Muscat de Frontignan, Peyrade 2010

Apple Cider Ice Wine Eden "Heirloom Blend", VT 2013 \$15