

Dessert Wines

Tintero Moscato d'Asti 2007, <i>Piedmont</i>	7.00
Domaine Cady 'les Varennes' Coteaux du Layon 1998, <i>Loire</i>	8.00
Domaine Durban Muscat Beaumes de Venise 2005, <i>Rhone</i>	9.00
Husch Late Harvest Gewurztraminer 2006, <i>Anderson Valley</i>	9.00
Château Roumieu-Lacoste Sauternes 2005, <i>Bordeaux</i>	13.00
Vinedos de Ithaca 'Penélope' Dolç de Garnatxa Blanca 2006, <i>Priorat</i>	13.00
Bella Late Harvest Zinfandel 2007, <i>Sonoma County</i>	10.00
Domaine la Tour Vieille Banyuls 2005, <i>Collioure</i>	11.00
Meyer Family Tawny Port NV, <i>California</i>	12.00
Warre's 10 Year Tawny 'Otima' <i>Porto</i>	13.00
Vinedos de Ithaca 'Penélope' Dolç de Garnatxa Peluda 2006, <i>Priorat</i>	14.00
Zind Humbrecht 'Clos Jébsal' SGN Pinot Gris 1994, <i>Alsace 375ml</i>	135.00
Zind Humbrecht 'Heimboung' SGN Pinot Gris 1993, <i>Alsace</i>	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
with peppermint ice cream and chocolate sauce

Butterscotch pot de crème
with whipped mascarpone and cocoa nib almond cookies

Warm persimmon pudding
with brown butter pecan ice cream and bourbon caramel

*Carrot cake
with toasted almond sorbet and vanilla bean quince compote

Huckleberry, pear and apple sorbets
with meyer lemon sugar cookies

Cheese Plate

Andante Dairy Tomme Dolce with Awari satsumas, page mandarins, Flying Disc dates and warm walnut bread

*Vegan