



## Dessert Wines

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

Coffee	2.95	Cafe au lait	3.75
Espresso	3.00	Cappuccino	4.25
Cafe mocha	4.50	Cafe latte	4.25
Chai latte	4.25	Chocolate Chai	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

Fresh Mint Tea from Green Gulch Farm	4.00
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*Soy milk is available for an additional .75*

*We feature Clover Organic Milk and Graffeo Coffee*

## Desserts

Lemon and thyme granita  
with chantilly cream and biscotti 8.75

Chocolate ganache cake  
with raspberry sauce and vanilla anglaise 9.00

Peach blueberry galette with almond streusel  
with Snyders wildflower honey and vanilla bean ice cream 8.75

Bing cherry almond cake  
with rose geranium ice cream and lime meltaway cookies 8.75

\*German chocolate cake  
with coconut ice cream and chocolate sauce 8.50

Strawberry, raspberry and blackberry sorbets  
with summer berries 8.50

Biscotti assortment 5.00

Cheese Plate 9.50

A.Q.

\*Vegan