

Desserts

Warm Beignets, Orange Crème Anglaise	7.50
Strawberry Shortcake, White Chocolate Pastry Cream	7.50
Meyer Lemon Tart, Huckleberry Sauce	8.00
Drunken Bread Pudding, Bourbon Sauce	7.00
Duo of Chocolate Pot de Crème and Chocolate Fondants Cake	8.50
Espresso Affogato, Shortbread Cookies	7.00
House-Made Palmiers	5.00

A Selection of Local Cheeses

Lamb Chopper
Sheep's Milk, Semi-Firm, Waxed Rind
Cypress Grove
Humbolt, CA

Bucheret
Goat's Milk, Semi-Soft, Washed Rind
Redwood Hills Farms
Sebastopol, CA

St. Pat
Cow's Milk, Semi-Soft, Nettle Wrapped
Cowgirl Creamery
Petaluma, CA

<i>Each Selection</i>	5.00
<i>A Taste of Each</i>	15.00

Dessert Wines

Fonseca Bin 27 Porto	11.00
Dow's 20 Year Tawny Porto	13.00
Chateâu Roûmieu-Lacoste, Sauternes	16.00

Brewed-To-Order Coffee From Roast Coffee Co.

Mayfield Blend	3.50
Single Origin Coffee of the Week	4.50
Organic Swiss Water Decaffeinated	3.50
Espresso	3.00
Macchiato	3.50
Noisette	3.50
Cappuccino	3.75
Latte	3.75
Mocha	4.50
Café Au Lait	3.75
Hot Chocolate	4.00

Organic Teas and Tisanes

Mint Tisane	4.00
White Orchard	4.00
Green Dragon	4.00
Green Tea Tropical	4.00
Mint Mélange	4.00
Chamomile	4.00
African Nectar	4.00
Bombay Chai	4.00
Earl Grey	4.00
English Breakfast	4.00
Masala Chocolate Truffle	4.00