



After Dinner Plates

twelve dollars

dessert plates

Chino Farms French **Melon**, blackberries, sangria sorbet, raspberry meringue

Toasted Oat ice cream, caramelized white chocolate crèmeux, coffee-milk foam, caramel

Sorbets, fresh fruit accompaniments

Almond **Shortcake**, brûléed apricot, peach, olive oil ice cream, fennel, brown butter shortbread

Chino Farms **Strawberries**, hibiscus, rose, vanilla bean, coconut

Warm **Chocolate Tart**, eucalyptus-mint ice cream, whipped crème fraîche

Doughnuts & Dips, cherry-plum compote, toasted marshmallow, chocolate-caramel, vanilla custard

cheese plate / please select two

Fiscalini Farmstead, **Purple Moon**, cow, cheddar, aged six months, Cabernet Sauvignon soaked

Cypress Grove, **Bermuda Triangle**, goat, double rind of ash and white bloom

Central Coast Creamery, **Ewenique**, sheep, gouda, sweet vanilla, salted caramel

Vella Cheese Company, **Vella Mezzo Secco**, raw cow, dry jack, aged four months, black pepper

* A **3% surcharge** will be added to each bill to help cover increasing costs and in support of increased wages for all of our dedicated team members



After Dinner Beverages

twelve dollars

dessert cocktails

5th Ward, Old Forester Kentucky Straight Bourbon, Averna Amaro Siciliano, flamed orange, espresso, cinnamon smoke

Chartreuse Hot Chocolate, Green Chartreuse, Giffard white creme de cocoa, malted chocolate, steamed milk, salted Fernet whipped cream

Alxndr, Clement VSOP Vieux Rhum Agricole, Giffard white creme de cocoa, coconut, sea salt

TJ Flip, Agave de Cortes Mezcal Joven, Kerrygold Irish Cream, salted butterscotch, cream, whole farmers egg

Spanish - Italian Relations, Lustau Brandy de Jerez, Cynar reduction, demerara, Pernod Absinthe

Nite Light, vanilla infused vodka, cinnamon, espresso, Fernet Branca

dessert wines

Sherry, Lustau, N/V 'East India' Oloroso, Spain

Riesling, 2011 Kracher, Auslese, Bergenland, Austria

Madeira, H & H, N/V Verdelho 10 year, Portugal

Brachetto D'Acqui, 2010 Banfi, 'Rosa Regale', Italy

Port, 2011 Taylor, Late Bottle Vintage, Portugal

Sauternes, 2014 Chateau Roumieu-Lacoste, Bordeaux, France

Chenin Blanc, 2004 Champalou, Trie de Vendage, Vouvray, France

*Dietary restrictions happily accommodated upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses