



## FROM THE PASTRY KITCHEN

Desserts \$ 18

Dessert Wine Pairing \$ 18

Chocolate Concorde v3.1

*2014 Ramos Pinto, Late Bottled Vintage Porto*

Rose Infused Yogurt Panna Cotta with Honey Poached Bera Ranch Apricot,  
Pistachio Bavlava, Almond Cardamom Ice Cream

*2018 Muscat de Saint-Jean de Minervois, Domaine de Barroubio*

Peaches n' Cream Puff

Bera Ranch Sun Crest Peaches and Sauternes Ice Cream

*2011 Château Piada, Sauternes*

Deconstructed Strawberry Ice Cream Sundae

*2018 Brachetto d'Acqui, Pineto, Marengo*

## THE CHEESE BOARD

Beaufort d'Été, Beemster XO, Epoisses, Fleur du Macquis  
Fiscalini Cheddar, Fontina Val d'Aosta

One selection of fine ripe cheese \$ 18

A taste of all six - \$36

A 20% service charge, shared by the entire staff, will be included on each check.

Tipping is not expected.