

DESSERTS

- PASTRY SHOP napoleon, baklava, macaroons, madeline, profiterole 11
- CHOCOLATE TOWER almond nutella mousse, chocolate mirror glaze tia maria chocolate sauce 10
- PINE NUT TART lemon pine nut custard, bavarian cream, rosemary gelato, citrus anglaise 9
- TIRAMISU marsala marscarpone, kahlua coffee lady fingers, cafe con panna, espresso beans 11
- PEAR & FIG TART TATIN warm spiced caramel, pear paper, crème fraiche gelato 9

DESSERT COCKTAILS

- BITTERSWEET SUNSET hangar one mandarin vodka, orange, cherries, orange bitters, agave 13
- CAFE NOCCIOLA jim beam 8 yr. bourbon, frangelico, kahlua, tres leches 14
- PEPPERMINT PATTY stoli vanil, godiva white chocolate, crème de menthe, cream, mint, chocolate 13

DESSERT WINE FLIGHTS three 1 oz pours 9

- MICHELE CHIARLO "nivole", moscato d' asti
- QUADY " Elysium", black muscat
- ANTIGUA by merryvale, muscat de frontignan, 11 years in french oak barrels

CHEESE

- MIDNIGHT MOON cypress grove, holland, goat, aged 1 year, brown butter and caramel, *pears*
- BUTTERMILK BLUE wisconsin, cow, firm, medium acid, refreshing, *honey*
- CAMEMBERT petaluma, ca, cow, creamy, nutty, sweet and savory, *raw sugar brulee*
- HUMBOLDT FOG cypress grove, ca, goat milk, soft, subtle tang, *dried fruits*
- BOCCOCINI MOZZARELLA made fresh daily, cow, soft, fresh neutral, *grilled marinated artichokes*
- 1 for 5 or 5 for 21

COFFEE

- FRONT ROW CAPPUCCINO grand marnier, crème de cacao, espresso, chocolate 9
- HOT GABRIELA bailey's, kahlua, chivas, crème de cacao, cinnamon 12
- ESPRESSO 4
- CAFÉ MOCHA 5
- COFFEE 4
- CAFÉ LATTE 5
- CAPPUCCINO 5
- ALL DOUBLES 6

TAWNY PORTO FLIGHTS three 1 oz pours 17

- Taylor fladgate 10 year
- Dow's 20 year
- Graham's 30 year