

# AFTER DINNER

## DESSERTS

All / 13

**Chamomile-Citrus Pound Cake**, olive oil ice cream, toasted honey marshmallow, crème fraîche

**Peanut Butter Sundae**, chocolate milk foam, peanut butter cookie, peanut ribbon ice cream, fudge, toasted white chocolate

**Sorbets**, fresh fruit accompaniments

**Chino Farms Strawberries**, angel food cake, dulce de leche ice cream, malted milk anglaise, Valrhona Strawberry Chocolate

**Warm Chocolate Tart**, roasted cherry ice cream, farmers market cherries, Guayaquil chocolate

**Chino Farms Summer Melon**, cantaloupe ice, peach, basil, whipped passionfruit-coconut cream

**Doughnuts & Dips**, cream cheese frosting, coconut caramel, carrot cake spread,

## CHEESES

3 for / 18

Central Coast Creamery, **Big Rock Blue**, cow milk, blue-cheese, Paso Robles, CA

Laura Chenel, **Goat Brie**, goat milk, Sonoma, CA

Cypress Grove Creamery, **Lamb Chopper**, sheep milk, Netherlands and Arcata, CA

Dietary restrictions happily accommodated upon request

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

A **4% surcharge** will be added to each bill to help cover increasing operations and labor costs



# BEVERAGES

## DESSERT WINES

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<b>Sherry</b> Lustau 'Murillo', Pedro Ximenez	<b>16</b>
<b>Banyuls</b> Domaine La Tour Vielle, 'Rimage,'	<b>14</b>
<b>Port</b> Taylor 2012 LBV	<b>12</b>
<b>Port</b> Taylor 20 year Tawny	<b>20</b>
<b>Port</b> Smith & Woodhouse 2007 Vintage	<b>30</b>
<b>Madeira</b> H&H 'Verdelho,' 10 year	<b>18</b>
<b>Madeira</b> H&H 2001 'Sercial,' Single Harvest	<b>26</b>
<b>Beaumes de Venise</b> Domaine de Durban	<b>16</b>
<b>Sauternes</b> Chateau Roumieu-Lacoste	<b>15</b>
<b>Sauternes</b> 1999 Chateau d'Yquem	<b>35 oz</b>
<b>Scheurebe</b> 2016 Pffeffingen, 'Ungsteiner Herrenberg,' Auslese, Pfalz	<b>18</b>
<b>Tokaji 5 Puttonyos</b> Royal Tokaji Company	<b>22</b>
<b>Dolce</b> 2012 Far Niente, Napa Valley	<b>14 oz</b>
<b>Cab Franc</b> Inniskillin, Niagara Penninsula	<b>40</b>

 Full wine and spirit list available upon request

## DIGESTIFS

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<b>Averna</b> Sicily, Italy	<b>11</b>
<b>Cynar</b> Italy	<b>11</b>
<b>Fernet Branca</b> Milan, Italy	<b>10</b>
<b>Melitti</b> Le Marche, Italy	<b>11</b>
<b>Montenegro</b> Bologna, Italy	<b>11</b>
<b>Chartruese, Green</b> France	<b>15</b>
<b>Chartruese, Yellow</b> France,	<b>15</b>
<b>Grand Marnier</b> France	<b>19</b>
<b>Grand Marnier 100</b> France	<b>65</b>
<b>Licor 43</b> Spain	<b>10</b>
<b>Sambuca</b> Italy	<b>11</b>

## SPIRITS

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<b>Cognac</b> Remy Martin VSOP	<b>16</b>
<b>Cognac</b> Remy Martin XO	<b>36</b>
<b>Single Malt Scotch</b> Balvenie Doublewood 12 year	<b>22</b>
<b>Single Malt Scotch</b> Laphroaig 10 year	<b>18</b>
<b>Single Malt Scotch</b> Macallan 12 year	<b>19</b>
<b>Japanese Whisky</b> Hibiki Japanese Harmony	<b>24</b>
<b>Rye Whiskey</b> Whistle Pig Boss Hog 18 Year, 'Spirit of Mauve'	<b>80</b>
<b>Kentucky Bourbon</b> Pappy Van Winkle 15 Year	<b>150</b>