



DESSERTS

All Desserts Are Made In-House \$8

Orange & Greek Yogurt Panna Cotta

Pear & Golden Raisin Compote | Orange Tuille Crunch

Warm Apple Tart Financier

Roasted Apples | Vanilla Bean Gelato | Salted Caramel Sauce

White Chocolate & Pistachio Cassatta

Vanilla Cake | White Chocolate Mousse | Pistachio Crème Anglaise

Chocolate Decadence Torte

Flourless Chocolate | Raspberry Sauce | Fresh Raspberries

Gelatos & Sorbets

"Fiorello's" | Locally Produced \$7

Sorbet

Strawberry | Lemon | Mango

Artisan Gelato

Vanilla Bean | Chocolate Chocolate Chip | Maple Butter Pecan

Pastry Chef: Nadia Montoya



AFTER DINNER

Brandy & Cognac

Korbel Brandy, Brandy, Ca.	8
Grand Marnier, Orange & Cognac, France	10
Hennessey VS, Cognac, France	10
Courvoisier VSOP, Cognac, France	14

Chilled Wines

EOS, Tears of Dew, LH Muscato, Paso Robles, '08	12
Bonny Doon, Vinferno, LH Grenache, Santa Cruz, '08	14

Ports

Guenoc Port, Serpentine Meadow, Petite Syrah, '06	12
Graham's, Aged 10 Years, Tawny Porto	16
Harvey's Bristol Cream, Sherry Bristol England	12

Specialty Coffees

Espresso 3.25	Double Espresso 4.50
Cappuccino 3.75	Double Cappuccino 4.95
Latte 3.75	Double Latte 4.95