



DESSERTS

All Desserts are made in-house \$8

Warm Apple Tart Financier

Roasted Apples, Vanilla Bean Gelato, Salted Caramel Sauce

Chocolate Decadence Mousse Torte

Flourless Chocolate, Raspberry Sauce, Fresh Raspberries

Vanilla Bean Pana Cotta

Summer Fruit Compote

Strawberry Short Cake

Fresh Strawberries, Strawberry Sorbet and Chantilly Cream

Gelatos & Sorbets

"Fiorello's" - Locally Produced \$ 7

Sorbet (3 scoops)

Strawberry, Lemon, Mango

Gelato (3 scoops)

Vanilla Bean, Chocolate Chip, Maple Butter Pecan



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

Myer Family, Ruby Port, Zinfandel, Ca, NV	12
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