



DESSERTS

All Desserts Are Made In-House \$8

Vanilla Bean Pana Cotta

Summer Fruit Compote (Nectarine | Mango | Apricots)

Warm Peach Tart Financier

Roasted Peaches | Vanilla Bean Gelato | Salted Caramel Sauce

Strawberry Short Cake

Fresh Strawberries | Strawberry Sorbet | Chantilly Cream

Chocolate Decadence Torte

Flourless Chocolate | Raspberry Sauce | Fresh Raspberries

Gelatos & Sorbets

"Fiorello's" | Locally Produced \$7

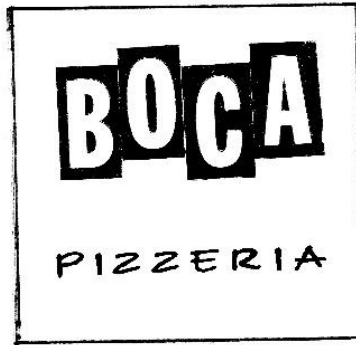
Sorbet

Strawberry | Lemon | Mango

Artisan Gelato

Vanilla Bean | Chocolate Chocolate Chip | Maple Butter Pecan

Pastry Chef: Nadia Montoya



Dessert Wines

Villa Travignoli Vin Santo, Riserva '01
9.

Bonterra, Muscat, Bartolucci Vineyards, Lake County '11
10.

Royal Takaji, Mad Cuvee, Hungary '12
12.

Ports

Taylor Fladgate, First Estate, Reserve
8.

Terra d'Oro, Zinfandel, Amador County
12.

Coffees & Hot Tea

Espresso 3.25

Latte 3.75

Cappuccino 3.75

Double Espresso 4.5

Double Latte 4.95

Double Cappuccino 4.95

Mighty Leaf Organic Tea 3.5