



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

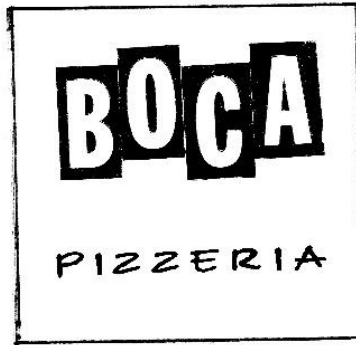
Sorbet

Strawberry | Lemon | Mango

Artisan Gelato

Vanilla Bean | Chocolate Chocolate Chip | Maple Butter Pecan

Pastry Chef: Nadia Montoya



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