



## DESSERT

### **Chocolate Trifle \$10**

Chocolate cake, dark chocolate morsels, Chantilly cream

### **Crème Brûlée \$9 gf**

Chef's daily creation

### **Fresh Doughnuts (for two) \$12**

Made to order, cinnamon-sugar coated, lemon glaze & chocolate sauce for dipping

### **Chocolate Chip Cannolis \$9**

Ricotta, dark chocolate, pastry shells, fresh strawberries

### **Carrot Cake (for two) \$12**

Cream cheese icing, ginger anglaise, candied walnuts

### **Dutch Apple Pie \$9**

Streusel topping, caramel drizzle, vanilla ice cream

### **New York Style Cheesecake \$10**

Graham cracker crust, blueberry compote, fresh berries

## COFFEE & TEA

Coffee/Tea/Hot Chocolate \$3

Espresso \$5

Cappuccino \$7

Double Espresso \$8

## DESSERT WINE

Six Grapes \$8

Noval Black \$8

Warres Otima 10 yr \$11

Taylor Fladgate 10 yr \$12

Grahams 20 yr \$16

J. Lohr Late Harvest Riesling \$14  
2016, Arroyo Seco, CA