

DESSERT

BRIAN INLOW - PASTRY CHEF

KEY LIME TART \$8

Buttery tart shell filled w/ tart key lime curd topped with torched honey meringue

PANNA COTTA \$6

Thai tea infused milk custard served with sweet cardamom cream sauce and black sesame tuile

QUATRO LECHES CAKE \$7

Milk-soaked coconut sponge cake drizzled with goat milk caramel sauce

ICE CREAM SANDWICH \$7

Cheesecake semifreddo sandwiched between layers of house-made gluten-free chocolate hazelnut brownies

MANGO SORBET \$5

Fresh mango sorbet drizzled with sweetened condensed milk, toasted sesame seeds, and coconut

COBBLER \$8

Seasonal local fruit cobbler served hot with malted milk streusel topping and vanilla ice cream

CHOCOLATE MARKET PRICE

Brian's creation du jour, your server will fill you in on the details

DESSERT WINE

| | POUR | BOTTLE |
|--|------|--------|
| EL MAESTRO SIERRA | \$6 | \$36 |
| 15 year Oloroso Sherry 375ml bottle (Jerez, Spain) Very dry wine with a complex nose: brown figs, burnt sugar, coffee, and sulphured apricot with flavors of salted almonds and a bitter walnut finish | | |
| SWEET MARSALA LAZZARONI | \$6 | \$40 |
| 750ml bottle (Marsala, Sicily) Sweet amber colored fortified wine with aromas of prunes & spices and a warm walnut and raisin finish | | |
| CAMPOBELLO IL SANTO | \$6 | \$35 |
| 500 ml bottle (Tuscany, Italy) Juicy stone fruit and citrus, roasted nuts and aged cheese on the nose, rich mouthfeel | | |
| LIMNOS 2010 Muscat | \$6 | \$42 |
| 750ml bottle (Limnos, Greece) Honeysuckle and kumquat on the nose, flavors of apricot and papaya, viscous petrol qualities and intense minerality | | |
| LA FLEUR D'OR 2011 Sauternes | \$8 | \$35 |
| 375ml bottle (Bordeaux, France) Honey on the nose, lush mouthfeel, thick with fruit flavors: sultanas, candied pear, and lemon peel | | |

COFFEE

BROWN COUNTY COFFEE \$2
Regular or decaf

ESPRESSO \$2

CORTADO OR MACCHIATO \$3

CAPPUCCINO OR LATTE \$4

MOCHA \$5

HOT TEA \$3
Earl Grey, Green, Mint, or Chai