

SAMPLE, SEASONAL MENU – SUBJECT TO CHANGE WITHOUT NOTICE

DESSERTS

Beignets served warm with Cinnamon Crème Anglaise and Coffee Ice Cream	\$11
Chilled Peach Bread Pudding with Fried Blackberry-Chèvre Truffles, Milk Clusters, Blackberry Coulis, and Bourbon Crème	\$11
Brown Butter-Banana Cake with Feuilletine Ice Cream, Cayenne-Orange Curd, Cocoa Nibs and Dark Chocolate Wafer	\$12
Strawberry and Elderflower Panna Cotta with White Balsamic Pearls, Vanilla Chiffon, Roasted Strawberry Compote, and Honeydew Reduction	\$10
Dark Chocolate-Hazelnut French Silk Torte* with Crushed Spiced Dacquoise, Espresso Gel, and Hazelnut Butter Ice Cream	\$12
Almond-Lemon Cake with Basil Chantilly, Brûléed Cowgirl Creamery Mt. Tam Triple Crème Cheese, Black Peppercorn Lace, and Apricot Marmalade	\$11
Toasted Sesame Fudge Tart with Saffron Chantilly Cream, Pickled Ginger with Chili Flakes, and Coconut Milk Coulis	\$11
Inniskillin Icewine Flight Vidal, Riesling, and Cabernet Franc	\$32
Taylor Fladgate 100 Years of Port Flight	\$39

**These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, Seafood, shellfish or eggs may increase your risk of foodborne illness.*

PORT, SHERRY, COGNAC & DESSERT WINES

By The Glass

Taylor Fladgate 10 Year Tawny Port	\$12	Remy Martin VSOP Cognac	\$11
Taylor Fladgate 20 Year Tawny Port	\$17	Remy Martin XO Cognac	\$38
Taylor Fladgate 30 Year Tawny Port	\$21	Hennessy VS Cognac	\$11
Taylor Fladgate 40 Year Tawny Port	\$28	Courvoisier Cognac	\$11
Quinta de la Rosa <i>Lote 601</i> Ruby Port	\$13	Château du Levant 2011, Sauternes	\$10
Boston Bual Special Reserve Madeira	\$10	Raymond Ragnaud Pineau des Charentes	\$8
Lustau <i>Manzanilla</i> Solera Reserva Sherry	\$9	J. Dumangin Ratafia Champenois	\$12
Lustau <i>East India</i> Solera Reserva Sherry	\$9	Inniskillin Vidal Icewine	\$15
Henriques & Henriques 10 Yr Sercial Madeira	\$15	Inniskillin Riesling Icewine	\$18
Henriques & Henriques 10 Yr Verdelho Madeira	\$15	Inniskillin Cabernet Franc Icewine	\$20

By The Bottle

904 Château du Levant Sauternes 2011, France (375ml)	\$37
915 Château Pajzos <i>Aszuesszencia</i> Tokaji 2000, Hungary (500ml)	\$88
906 Château d'Yquem Sauternes 2011, France (375ml)	\$390