

## Dessert Menu

**TCHO MILK CHOCOLATE POT DE CRÈME 12**  
toasted marshmallow fluff,  
chocolate crinkle cookies, peanut brittle **GF**  
*\*\*Taylor Fladgate Ten Year Tawny Port 12*

**APPLE BLUEBERRY CRISP 11**  
served warm with vanilla gelato  
and ginger caramel sauce **GF**  
*\*\*2013 Royal Tokaji "5 Puttonyos" 15*

**BELLWETHER FARMS 12**  
**FROMAGE BLANC CHEESECAKE**  
yuzu mint citrus salad, toasted pistachios,  
pistachio Florentine  
*\*\*2016 Williams-Selyem LH Gewurztraminer 15*

**PERSIMMON WHISKEY CAKE 12**  
Alley 6 toffee sauce, crème anglaise, vanilla gelato  
*\*\*Alley 6 Rye Whiskey 13*

**HOUSEMADE GELATO 10**  
with hazelnut biscotti

**AFFOGATO GF 6.75**  
with Liqueur 12

\*GF denotes items that can be prepared gluten free  
*\*\*Recommended pairings*

**Casey Stone, Pastry Chef**

### **ARTISAN CHEESE BOARD 7/18/26**

Choose 1, 3 or 6 cheeses

**Cow Milk**

**Mt. Tam** — quince paste

**Pt. Reyes Bay Blue** — honeycomb

**Carmody** — Estate Persimmon Jam

**Goat Milk**

**Purple Haze** — Strawberry Gastrique

**Goat Milk**

**Lucy** — marcona almonds

**Sheep Milk**

**Bo Peep** — sour cherry jam