

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**

TANGERINE FROMAGE BLANC CHEESECAKE 12

yuzu mint citrus salad, toasted pistachios,
pistachio Florentine

****2016 Williams-Selyem LH Gewurztraminer 15**

COFFEE CRÈME BRÛLÉE 12

mini warm cinnamon roll, cream cheese mousse,
candied pecans

****2014 Merry Edwards LH Sauvignon Blanc 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

Sao Jorge — cranberry ginger compote

Goat Milk

Fresh Chèvre — sun dried tomato pesto

Goat & Cow's Milk

Broncha — pickled grapes

Sheep Milk

Bo Peep — sour cherry jam