

Dessert Menu

SALTED CHOCOLATE MINT TART 12
peppermint toffee, white chocolate gelato,
bittersweet chocolate sauce

MEYER LEMON MASCARPONE CHEESECAKE 12
crème fraîche, sugar frosted almonds,
lemon almond tuile

MAPLE CRÈME BRÛLÉE 12
pumpkin seed brittle, pumpkin spice macaron,
sweetened mascarpone **GF**

STICKY TOFFEE PUDDING 12
bourbon toffee sauce, creme anglaise,
apple currant compote

PEAR CRANBERRY CRISP 11
toasted pecans, vanilla bean gelato,
brandy caramel **GF**

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