



Dessert Menu

Artisan Cheese Plate, four cheeses with paired accompaniments 13

All Desserts 9

Lillet Blanc Cheesecake, summer berries, lavender shortbread

Scharffen Berger Double Chocolate Bundt Cakes, coconut sorbet

Rustic Peach and Olallieberry Galette, amaretto ice cream

Crème Brûlée Trio, butterscotch, chocolate, espresso, cocoa nib sticks

Pistachio Basque Tart, cognac, rosewater gelato, cherry marmalade

“Canned” Black Bottom Pie, hazelnut crouquant, marshmallow fluff

in addition... 5

Black Cow Sundae

Selection of Warm Cookies

Scharffen Berger Chocolate Brownies

House Spun Sorbet or Ice Cream

Organic Fair Trade Coffee and Espresso
from *Joebella*

drip coffee...

Artisan Blend, medium dark roast

Decaffeinated Bella Vida, medium roast

specialty coffee and espresso...

La Luna Nueva, dark roast

Organic Fair Trade Loose Leaf Tea
from *The Tea Cozy*

Darjeeling, black leaf tea, aromatic

Herbal Mint, peppermint with gunpowder

Vanilla /Almond, black leaf blend

Earl Grey, lavender and rose petals

Decaffeinated Earl Grey

Gunpowder, hand rolled green tea

Oothu Organic, earthy black tea

Chamomile, herb tea

Dessert Wines

Adelaida '05, Ice Wine “Methode Glaciere” 12

JC Cellars '05, Late Harvest Viognier "Ripkin" 10

Kiara '03, Reserve Sangiovese Port 8

Shadow Canyon '04, Late Harvest Pinot Blanc "Paeonia" 13

Zin Alley '05, Zinfandel Port 16