



Desserts ~ 8

Rich Callebaut Flourless Chocolate Cake

Orange Reduction, Ginger-Pistachio Ice Cream,
Chocolate Espresso Beans

Farm Berry Shortcake

Lavender Cream, Pecorino Cake, Farm Berry Sauce, Baslamic Reduction

Cherry Crème Brûlée

Topped with a Sweet Cream Cherry Reduction

Vanilla Bean Caramel Flan

Sweet Lavender Cream

Ice Cream / Sorbet ~ 5

Two Scoops of House Made Ice Cream or Sorbet

Cheese Selection

Single cheese ~ 7 Three cheeses ~ 14 Five Cheeses ~ 18

* Served with Local Honey, Seasonal Jams and Fruits, Nuts, Crostinis

Humboldt Fog Goat Milk Cheese

Bohemian Creamery Boho Belle Semi-Firm Cow's Milk Cheese

Point Reyes Blue Creamy Blue Cheese

Bohemian Creamery Capriago Semi-Firm Goat Milk Cheese

Bohemian Creamery The Bomb Semi-Firm Sheep & Cow Milk Cheese



Dessert Wines and Ports

Dow's ~ 10 year Tawny Port ~ \$7

Quady Essensia 2008 ~ California Orange Muscat \$7

Blandy's ~ Alvada Madeira 5 year Bual Malmsey Blend ~ \$7

Tio Pepe ~ Palomino Fino Sherry ~ \$7

Daron ~ Calvados ~ \$8

Fonseca ~ Porto Bin #27 ~ \$8

Hartley and Gibson's ~ Cream Sherry ~ \$8

Bas- Armagnac Delord ~ 25 year Armagnac ~ \$9

Graham's ~ Reserve Port Six Grapes ~ \$9

Beaupalric Muscat ~ Beaumes de Venise ~ \$9

J Vineyards ~ California Bartlett Pear Liqueur, 10 year Alembic ~ \$10

Atascadero Creek ~ Angelica Dessert Wine ~ \$10

Graham's ~ 20 year Tawny Porto ~ \$11

After Dinner Drinks \$9

Traditional Medicine

B&B, Fresh Lemon,
Traditional Medicinal "Throat Coat" Tea

Cinnamon Toast

Organic Crusoe Spiced Rum, Apple Cider,
Cinnamon Sugar Rim

Portuguese Coffee

Graham's 20 year Tawny Port,
Bella Rosa Organic Coffee, Whipped Cream

Baja Java

Partida Tequila, Kahlua,
Bella Rosa Organic Coffee, Whipped Cream

Raspberries and Cream

Chambord, Cream, Served over Ice