



## Sweet Ideas - \$8

**Valrhona Chocolate and Caramel Tartlet**- sea salt, chocolate shortbread crust, cinnamon gelato

**Wine Suggestion:** Blandy's 5 Year Old Alvada Madeira

**Limoncello-Raspberry Tiramisu** – Chambord soaked ladyfingers, limoncello custard, fresh raspberries

**Wine Suggestion:** Musva Sparkling Muscat

**Goat's Milk Yogurt Panna Cotta**- sugared macadamia nuts, tart cherry red wine sauce

**Wine Suggestion:** Inniskillin, Icewine

**Cheesecake Beignets** with hazelnut honey, raspberry sauce, dark chocolate dipping sauce

**Wine Suggestion:** Kracher, Beerenauslese, Cuvee

**"3 Scoops" of Gelato or Sorbetto:** Tahitian Vanilla, Valrhona Chocolate, Cinnamon, Maple Ginger Snap, Tart Yogurt, Raspberry Sorbetto, Mango Sorbetto

**Wine Suggestion:** Luciano Landi, Passito, Lacrima di Morro d'Alba

## Cheese Plate

**Artisan Cheese Board** — seasonal accompaniments and daily bread

**Small** — choice of 3 cheeses \$13

**Large** — Choice of 6 cheeses \$21

**Noble Amish Cave Aged Cheddar** (Pennsylvania) organic raw cow's milk, firm, sharp, earthy

**Epoisses** (France) raw cow's milk, soft, robust, silky

**Bohemian Creamery "Boho Bel"** (Sebastapool, CA) organic cow's milk, buttery, robust, subtle vanilla

**Rogue Creamery Crater Lake Blue** (Oregon) cow's milk blue, buttery, sweet, creamy

**Beemster X.O. Dutch Gouda** (Netherlands) cow's milk, firm, caramel, nutty, salty

**Viejo Manchego 'El Trigal'** (Spain) sheep's milk, piquant, creamy

**Seal Bay Triple Cream Brie** (Australia) cow's milk brie, rich, buttery

**Garrotxa** (Spain) goat's milk, milky, slight nuttiness, smooth finish

**St. Andre** (France) cow's milk, triple crème, smooth, buttery, delicate

**Sainte Maure** (France) goat's milk, buttery, smooth, slightly acidic

**Pastry Chef:** Julia Youhas

## After Dinner Drinks

**Blandy's 5 Year Old Alvada Madeira— \$9** Lush, nutty tropical flavors of Bual with the rich, molasses-like flavors of Malmsey.

**Musva, Sparkling Muscat, N.V., Spain—\$8** Award-winning sparkler with peach, lychee and floral notes.

**Inniskillin, Icewine, Vidal, Canada, '06,— \$17** Alluring assortment of fresh tangerine, papaya and lychee flavors combined with invigorating acidity. Great with brie or blue cheese.

**Kracher, Beerenauslese, Cuvee, Austria, '07 —\$14** (Chardonnay/Welschriesling) Subtle citrus fruit with candied apples on the nose. The palate displays lemon hard candy, marzipan, and a slight creamy texture.

**Luciano Landi, Passito, Lacrima di Morro d'Alba, Marche, Italy — \$14** An aromatic treat of rose petal, pomegranate, and cinnamon. A luscious ripe palate of berries and spice.

**Chateau Suduiraut, Sauternes, France, '05— \$19** Pure, gentle, fleshy and rich with fresh pineapple aroma and glorious notes of honey and vanilla.

**Dios Baco, Oloroso Sherry, N.V., Spain — \$7** Rich, smooth and semi-sweet with hints of caramel.

### Port

**Quinta Cruz, Port, "Rabelo," Late Bottled Vintage, San Antonio Valley, '05—\$14** Seductive and delicious. The only winery in California producing a "Port" from Portuguese grape varieties and fortifying it with complex brandy made from the same grapes from the same vineyard.

**Dow's Port, '03— \$15**

**Graham's Port, '03 — \$19**

**Warre's "Otima," 10yr Tawny Port— \$10**

**Smith Woodhouse Colheita Tawny Port '94— \$15**

### Liqueur and Digestive

Benedictine— \$8

Caravella Limoncello— \$8

Chartreuse— \$9

Frangelico— \$8

Grand Marnier— \$10

Kubler Absinthe— \$10

Luxardo Amaretto— \$8.5

Benedictine— \$8

Fernet Branca—\$7.5

J Poli Po' Merlot di Poli Grappa—\$12

Prado Pastis— \$7.50

Molinari Sambuca— \$8.5

~ Los Gatos Roasting Co. Espresso & Coffee  
& Numi Tea Available

### Armagnac, Cognac, Scotch

CERBOIS Bas Armagnac VSOP—\$11

Chat. du Busca Armagnac, 1985—\$20

Courvoisier VSOP— \$12.5

Germain-Robin Fine Alambic Brandy— \$10

Hennessy Privelège— \$12.5

Hine Rare VSOP—\$14

Daron Fine Calvados— \$12

Auchentoshan, Lowland, 12yr—\$13

The Balvenie, Double Wood, 12 Year—\$14

Glenmorangie "The Lasanta" Sherry Cask— \$13

Glenlivet 18 year—\$12.5

Macallan 12 year— \$10

Macallan 18 year— \$16

Oban 14 year—\$13