

SWEET IDEAS – \$7

FRESH MACERATED BERRIES WITH APRICOT AND CALVADOS CREMA

POLENTA SHORTCAKE WITH MASCARPONE, STRAWBERRY, RHUBARB AND SWEET BASIL OIL WITH LEBANESE YOGURT GELATO

CHEESECAKE BEIGNETS WITH HAZELNUT HONEY AND MILK CHOCOLATE FONDUE DIPPING SAUCE

CHOCOLATE SOUFFLÉ CAKE WITH ORANGE ESSENCE AND ESPRESSO GELATO

ORIGINAL SPANISH FLAN WITH CITRUS CONFIT

GELATO: TAHITIAN VANILLA, LEBANESE YOGURT, VAHLRONA CHOCOLATE, CREME FRAICHE AND ESPRESSO

SORBETTO: COCONUT, APRICOT & GINGER-LEMON

DESSERT WINES

MOSCATO D'ASTI, TINTERO, '07 – \$7

JURANCON, CHARLES HOURS, '06 – \$9

SAUTERNES, CH. ROUMIEU-LACOSTE, '05 – \$15

BANYULS, LA TOUR VIEILLE, '05 – \$10

OLOROSO SHERRY, DIOS BACO – \$7

GRAHAM'S PORTO, SIX GRAPES, N.V. – \$7

WARRE'S OTIMA, 1 OYR TAWNY PORT, N.V. – \$10

**CERTIFIED ORGANIC REGULAR & DECAF
FRENCH ROAST COFFEE – \$3.50**

FEATURING TEAS BY NUMI – ALL TEAS \$3.00

FROM THE FARM

FISCALINI FARMS BANDAGED CHEDDAR (MODESTO)
COW'S MILK, FIRM, SHARP, BUTTERY

SCHLOSSKRANZ (MARIN)
COW'S MILK, SEMI-FIRM, SMOOTH, CARAMEL

UPLANDS PLEASANT RIDGE RESERVE (WISCONSIN)
COW'S MILK, SEMI-FIRM, NUTTY, SLIGHTLY TANGY

ROUGE ET NOIR CAMEMBERT (MARIN)
COW'S MILK, SOFT, CREAMY, NUTTY TANGINESS

ROBIOLA BOSINA (ITALY)
COW'S & SHEEP'S MILK, CREAMY SWEETNESS

EPOISSES (FRANCE)
COW'S MILK, SOFT, ROBUST-SMELLING, SILKY

ELLIE'S VINTAGE SHAFT'S 2-YEAR AGED BLUE (WISCONSIN & CALIFORNIA)
COW'S MILK, SEMI-FIRM, CREAMY, PEPPERY

CAPRICO DE CABRO (SPAIN)
GOAT'S MILK, CLEAN, TANGY, AS GOOD AS CHEVRE

BEEMSTER X.O. DUTCH GOUDA (HOLLAND)
COW'S MILK, FIRM, CARAMEL, NUTTY, SALTY

TETE DE MOINE (SWITZERLAND)
COW'S MILK, FRUITY, NUTTY – THE SWISS STANDARD

VIEJO MANCHEGO 'EL TRIGAL' (SPAIN)
SHEEP'S MILK, PIQUANT, CREAMY

TALEGGIO IL CARAVAGGIO (ITALY)
COW'S MILK, SALTY, FRUITY, NOT SO EARTHY

ORGANIC PARMIGIANO REGGIANO (ITALY)
COW'S MILK, FIRM, SWEET, FLORAL