

Sweet Tastes

Maple Rum Gateaux with Fleur de Sel Walnuts and Super Vanilla Gelato

Trio of Coffee—Espresso Crème Brulée, Latte Semi Freddo, and Mocha Shot

“1-2-3” of Valrhona Chocolate, Red Wine Dried Fruit Gelée and Caramel Mousse, Extra Virgin Olive Oil and Walnut Praline

Trio of Pears—Poached Seckel Pear, Marinated Asian Pear, and Caramelized Pear-Chestnut Tart

Artisan Cheeses

Served with Fruits and Nuts

St Marcellin (France) *A soft and bold double-cream cow's milk cheese from the Rhône-Alpes region*

Delice de Pommard (France) *Delicate and soft cow's milk cheese is rolled in mustard husks*

Pierre Robert (France) *Buttery, smooth and mild, cave aged triple-crème cheese*

Époisses (France) *From the Burgundy region; a powerful and rich yet salty and creamy low fat cheese- Rind washed with Brandy*

Brie (France) *Classic French cows' milk cheese- Creamy with a subtle nutty flavor.*

P'tit Basque (France) *Semi-soft sheep's milk cheese from the Pyrenees- Distinctly aromatic and sweet, with a floral, herbaceous flavor.*

San Andreas (Northern California) *Semi hard sheep's milk cheese from Bellwether Farms in Marin County- Reminiscent of a young Pecorino Romano*

Purple Haze (Northern California) *Fresh Chèvre with wild fennel pollen and lavender*

Vella Jack (Northern California) *The original Dry Jack, made since 1931 in Sonoma County- Rich and nutty, slightly sweet with a cocoa-rubbed rind*

Humboldt Fog (Northern California) *An elegant, soft, surface-ripened goat cheese- The texture is creamy and luscious with a subtle tangy flavor*

Stilton (England) *Creamy ivory-hued King of cow blue cheeses; unique flavor and texture with full rounded qualities*

Roquefort (France) *Sheep's milk blue cheese- Mild, smoky and salty finish*

Gorgonzola (Italy) *Veined blue cheese, soft and creamy in texture- Hints of sweet, robust, and spicy flavors*

Chef's selection:

Please indicate if you have a preference for bold or mild cheeses

Ports, Madeira, and Sweets

1999	Ferreira, “LBV”	16
2000	Graham's, “LBV”	16
NV	Graham's, 20 Year Old Tawny Port	16
NV	Graham's, Six Grapes, Ruby Port	8
1980	Graham's Vintage Port	30
NV	Meyer Family, Zinfandel Port (from ex- Silver Oak Family)	15
NV	Blandy's Madeira, Sercial (Dry) 5 yrs. Old	8
NV	Blandy's Madeira, “Alvada”, Malmsey/ Bual (Med. Sweet), 5yrs. Old	9
NV	Blandy's Madeira, Malmsey (Sweet) 15yrs. Old	16
2005	Château Doisy Daëne, Sauternes	16
2006	Bonny Doon, “Le Vol des Anges”	16
NV	Bonny Doon, “Framboise”,	8
NV	Pelican Ranch Winery, Raspberry Wine	6

Organic Loose Leaf Tea

(from Téance)

Immortal Peach Hand Tied Jasmine, Green Tea 8
Hand tied green tea leaves scented with fresh jasmine blossoms. The tea unfurls into a delicate chrysanthemum shape and a red clover blossom emerges from the tea flower.

White Peony Longevity Brows, White Tea 8
Full of silver, whole buds, and lush green leaves. High in antioxidants and low in caffeine this is an excellent tea to drink late at night. Brew is slightly sweet, astringent, and melon like.

White Dragon Jasmine Pearls, Green Tea 8
Large, gently plucked, tender green tea leaves with the summer's most fragrant jasmine blossoms. This beautiful tea will slowly unfurl in your cup. Made in Fujian, China; the home of jasmine teas.

Yellow Gold, Oolong Tea 8
Orchid-like aroma. Smooth, silky texture and sweet papaya like taste. Tea produces a rich and full-bodied brew with a silky-smooth texture and a papaya, orchid-like taste!

Charcoal Fire Roasted, Oolong Tea 8
This tea has been meticulously hand picked in Tung-Ting village. The tea is balanced, deep, and full of the rich toasty notes that Oolong teas are loved for, with the pleasing fragrance and body for which Taiwan teas in particular are prized.

Yunnan Gold, Premium, Black Tea 8
From Yunnan province, which has cultivated tea for nearly 1,700 years. This crop is completely composed of gold tips produces a delicious, peppery, brisk, brew.

Premium Herbal Teas Available 8