



“MUD PIE” 15

CHOCOLATE ESPRESSO SEMIFREDO, MACADAMIA NUT CRUNCH

MICHAEL MINA’S BANANA TARTE TATIN 14

MT. TAM HONEY ICE CREAM, PUFF PASTRY

BUTTERSCOTCH PANNA COTTA 13

APPLE CAKE, CREMÈ FRAÎCHE SORBET

WARM SPICED BEIGNETS 12

VANILLA CRÈME BRÛLÉE, CONFECTIONER’S SUGAR

COCONUT LAYER CAKE 13

GINGER WHITE CHOCOLATE ICE CREAM, CHARRED PINEAPPLE GLAZE

CHEF’S SELECTION OF ARTISANAL CHEESE

SEASONAL ACCOMPANIMENTS

TOMA | POINT REYES

COW’S MILK, SEMI-HARD, GRASSY, BUTTERY

HUMBOLDT FOG | HUMBOLDT COUNTY

GOAT’S MILK, CREAMY, VEGETABLE ASH, FLORAL

BAYLEY HAZEN BLUE | JASPER HILL

COW’S MILK, FIRM, ROASTED HAZELNUT, TOBACCO

SELECTION OF ONE: 7

ALL THREE: 18

SWEET WINE

ROYAL TOKAJI 5 PUTTONYOS HUNGARY 2013	14
CHATEAU D'YQUEM SAUTERNES FRANCE 2007	72
RARE WINE CO. MADEIRA NEW YORK MALMSEY, PORTUGAL NV	12
FONSECA PORTO 20 YEAR OLD TAWNY PORTUGAL NV	18

COFFEE

L A M I L L

MINA BLEND 6 MEDIUM-BODIED, SPICY WITH A HINT OF FRUITNESS
MINA BLEND DECAFFEINATED 6 FULL-BODIED, COMPLEX DECAF

LOOSE LEAF TEA

L A M I L L

ORGANIC CHAMOMILE FLOWERS HERBAL WOODY APPLE NOTES 6
ORGANIC PEPPERMINT HERBAL REFRESHING 6
ORGANIC JASMINE GREEN FLORAL, FRESH 6
JAPANESE SENCHA GREEN SLIGHTLY SWEET, SEAWEED 6
CHINA FINEST PINHEAD GUNPOWDER GREEN VEGETAL, NUTTY, SMOOTH 12
ORGANIC EARL GREY BLACK MALTY, CITRUS 6
ORGANIC ASSAM TONGANAGAON ESTATE BLACK BRISK, MALTY, BRIGHT 9