



**VALRHONA TRIPLE CHOCOLATE “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

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

## COFFEE

### L A M I L L

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

## LOOSE LEAF TEA

### L A M I L L

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