

## Dessert

### *Strawberry-Ginger Cheese Cake*

Almond Tuile, Strawberry Sorbet,  
Rhubarb Compôte, Candied Ginger

### *Meyer Lemon Tart*

Meringue Ice Cream, Citrus Sabayon,  
Sweet Wafer

### *Coffee and Donuts*

Café Mocha Crème Brulée,  
Cinnamon-Infused Whipped Cream,  
Bite-Size Donuts

### *Chocolate Galaxy*

Warm Valrhona Chocolate Truffle Cake,  
Toasted Almond Dentelle, Chocolate Sauce,  
Dark Chocolate Ice Cream

### *Banana Chocolate Crunch Terrine*

Banana Brulée, Salted Banana Caramel,  
Banana Fritters, Dark Chocolate Sauce

### *Warm Semolina Pudding*

Cannoli Crusted Pudding, 40 Year Balsamic Sabayon,  
Yellow Raisin & White Fig Ice Cream, Cork Screw Sugar

### *Quartet Of Seasonal Sorbet*

Seasonal Selection Of Hand Turned Sorbet

### *Artisanal Cheese Flight*

Selection of Three Cheeses  
Served with Asian Pear Walnut Compôte, Savannah Honey  
Selection of Five Cheeses (\$8 Supplement)

# Tea

*A collection of brilliant whole leaf  
Black, Green & Herbal teas.*

**\$4**

## *Estate Darjeeling*

Himalayan black tea with complex hints of roasted nuts  
& soft floral overtones in this "Champagne of teas."

## *Earl Grey*

Rich Indian Assam black tea & Italian pressed bergamot oil.  
Marigold petals & safflowers add a bit of sparkle.

## *Decaf Breakfast – (caffeine free)*

A robust, full-bodied, naturally decaffeinated black tea  
from Sri Lanka. Best with milk & a touch of sugar.

## *Bombay Chai*

An exotic blend of Indian black tea & aromatic spices;  
cardamom, cloves, cinnamon & ginger.

## *Sencha*

This pale & delicate green tea has a hint of roasted chestnuts  
to complement the freshness of this Japanese favorite.

## *Citrus Mint – (caffeine free)*

Cool, brilliant peppermint is complemented by sunny citrus zest.  
The perfect herbal finale to a sumptuous dining experience.

## *Coco Truffle – (caffeine free)*

The world's finest cacao beans create this rich, chocolate  
herbal tea. Accented with hints of cinnamon, fennel,  
licorice root, cardamom, ginger, cloves & black pepper.

# French Press Coffee

*A collection of single estate whole bean coffees  
roasted weekly; ground & brewed to order.*

*Organic Certified*

## *Guatemalan*

Sweet, creamy & nutty

A high altitude coffee full in body and rich in flavor.

## *Sumatra*

Smoky & complex,

very rich, smooth and full bodied, low acidity.

## *Ethiopian*

Spicy, sweet & fruity,

hints of cherries and blueberries with a long resonant finish.

## *The Highland Silk Road*

Our very own wonderful blend of Sumatra and Ethiopian beans,  
smooth, complex with a hint of spices.

*Coffee* 3.50

*Espresso* 3.75

*Double Espresso* 6.50

*Cappuccino* 4.75

# Dessert Wines

## By the Glass

Moscato d' Asti, La Spinetta, Biancospino, Piedmont, 2010	11.
Tokaji, 3 Puttonyos, Château Pajzos, Hungary, 2003	16.
Barsac, Cyprès de Climens, Château Climens, Bordeaux, 2005	18.
Maury Vintage Réserve, Mas Amiel, Roussillon, 2008	18.
Recioto della Valpolicella Classico, TB, Bussola, 2001	26.
Recioto della Valpolicella Classico, Tomaso Bussola, 2004	18.
Alcyone, Uruguay, NV	14.

## Summer Cocktail

\$12.

### **Orange Cosmopolitan**

*Belevedere Vodka & Cointreau Orange Liquor Mixed With Fresh Squeezed Orange Juice & A Fresh Lime Wedge.  
Garnished With A Slice Of Fresh Orange*