



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

RASPBERRY PISTACHIO PAVLOVA 14

ORANGE BLOSSOM MERINGUE, RASPBERRY SORBET, MARKET BERRIES

WARM SPICED BEIGNETS 12

VANILLA CRÈME BRÛLÉE, CONFECTIONER’S SUGAR

STRAWBERRY YUZU SUNDAE 13

YUZU FROZEN YOGURT, BASIL LIME BOBA, STRAWBERRY SYRUP

CHEF’S SELECTION OF ARTISANAL CHEESE

SEASONAL ACCOMPANIMENTS

TOMA | POINT REYES

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

HUMBOLT 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