



TAVERN DESSERT

THE SWEETS

K & J ORCHARDS BROWN BUTTER

BARTLETT PEAR TARTE 11

Crème Fraîche, Rosemary Salted Almonds

SONOMA CITRUS CRÊPE CAKE 10

Valrhona White Chocolate Cream

Fresh Raspberry

SWANTON BERRY FARM SHORTCAKE 11

Ginger-Poppy Seed Biscuit

Preserved Bush Berry Compote

THE CHOCOLATE BAR 12

Caramelia Milk Chocolate

Peanut Butter Crumble

GOLDEN STATE SUNDAE 9

Straus Honey-Lavender Ice Cream

Crème Caramel

BOHEMIAN CREAMERY

CHEESE PLATE *select three* 20

Della Fattoria Country Bread

Napa Valley Olives

Bodacious, Soft, Goat Milk, Lactic & Tangy

Boho Belle, Semi-Hard, Cow Milk, Vanilla Tones

Holy Moly, Soft, Ripened Goat, Light & Smooth

Bo Peep, Semi-Hard, Sheep Milk, Zesty & Rich

Agua Bufaloza, Creamy Blue, Buffalo Milk

Bold Dolce-Style

LAMILL COFFEE

Michael Mina Blend Drip Coffee 5

Espresso 4

Cappucino 6

Latte 6

SWEET WINE

SPARKLING

glass | 1/2 glass

Gamay, Domaine de la Dentelle

14 | 7

Methode Ancestrale Demi-Sec

Bugey Cerdon, FRA NV

LATE HARVEST

Assyrtiko, Hatzidakis *Vin Santo*

20 | 10

Santorini, GRC 2004

Muscat, Jorge Ordonez *No. 2 Victoria*

18 | 9

Malaga, ESP 2016

Pinot Gris, Robert Sinskey

17 | 8.5

Late Harvest, Carneros, CA 2014

PORT

Fonseca *Bin 27 Reserva*

12 | 6

Douro, PRT NV

Night Cap *Syrah Port*

14 | 7

Sonoma Valley, CA 2009

SHERRY

Bodegas Barbadillo, *12yr Old*

15 | 7.5

Principe de Barbadillo

Jerez-Xérès-Sherry, ESP NV

LAMILL TEA

Earl Gray 5

Citrus Chamomile 5

Jasmine Pearls 5

Moroccan Mint 5

English Breakfast 5



life is short,
eat dessert first

DESSERT MENU
