



TAVERN DESSERT

THE SWEETS

SONOMA CITRUS CRÊPE CAKE 10

Valrhona White Chocolate Cream
Fresh Raspberry

SWANTON BERRY FARM SHORTCAKE 11

Ginger-Poppyseed Biscuit
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

FORTIFIED

Fonseca *Bin 27 Reserva* 12 | 6
Douro, PRT NV

Domaine La Tour *Vieille Grenache*
Rimage Banyuls 2017 16 | 8

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
