



DESSERT

SUNCREST PEACHES

Wild Flower Honey Panna Cotta, Chester Blackberry Sorbet, Pistaschio Strussel
2014 Margerum “Late Harvest” Viognier—Santa Barbara—California—glass 15 or taste 11

LEGACY BLUEBERRIES

Yuzu Yogurt Mousse, Young Coconut Sorbet, Ginger Mochi
2010 Jean-Baptiste Adam—Pinot Gris—Sélection de Grains Nobles
Alsace-France—glass 39 or taste 28

VALRHONA ILLANKA MOUSSE TORTE

Tarragon Custard, Olive Oil Cake, Toasted Baguette Ice Cream
2011 Château Grande Maison “Cuvée du Château” Semillon-Sauvignon Blanc
Muscadelle—Monbazillac—France—glass 17 or taste 12

APRICOTS

Marzipan Cake, Elderflower Cream, Raspberry Sorbet
2013 Rolet—Vin de Paille—Arbois—France—glass 24 or taste 17

HOUSEMADE DOMINICAN REPUBLIC 70% “ÖKO CARIBE”

Cremeux, Cocoa Genoise, Caramel Roasted Cherries, Kirsch Cream, Vanilla Bean Ice Milk
2012 Elan “Late Harvest” Cabernet Sauvignon—Atlas Peak—glass 25 or taste 17

SWANTON FARM STRAWBERRIES

Rosé Soaked Lady Fingers, Pink Peppercorn Ricotta Cream, Basil
2006 Château Guiraud—Semillon-Sauvignon Blanc—Sauternes-France—glass 25 or taste 18

TRIO OF SEASONAL FRUIT SORBETS

Chambers “Rosewood” Muscadelle—Rutherglen—Australia—glass 10 or taste 7

CHEF’S SELECTION OF CHEESES

Handcrafted by California Fromagerie
Served with Warm Cherry Walnut Bread
\$12 Supplement

Executive Pastry Chef Paul Lemieux

