

Desserts

7.00	Apple crisp w/ cinnamon ice cream	2006 Wenzel <i>Gelber Muskateller</i>	10.50
8.00	Meyer Lemon tart w/ crème fraiche sorbet	1999 Gresser <i>Riesling</i>	10.75
7.00	Warm toffee cake w/ amaretto ice cream	Broadbent 10yr Malmsey Madeira	8.75
9.00	Warm chocolate cake w/ vanilla ice cream	Ferreira Dona Antonia Reserve Port	5.25
9.00	Chocolate Trio - truffle, crème brûlée & chocolate caramel brownie	2000 Niepoort Vintage Port	8.25

Suggested Wines

Artisan Cheese Plate

15.00	Robiola – soft-ripened, buttery; cow's milk; Italy	2007 Schmitt-Wagner	9.00
	Bermuda Triangle - bloomy rind, mild, semi-soft, goat's milk; California	<i>Riesling Spätlese</i>	
	Tallegio - semi-soft, washed rind, aromatic, mild, cow's milk; Italy		
	Mahon - semi-firm, tangy, salty, lemony, cow's milk; Spain		
	Cashel Blue - semi-soft, mild, creamy, cow's milk; Ireland		

Dessert Wines

19.00	2006 Rheinhard Knebel <i>Riesling</i> Auslese
8.75	1997 Dom. de la Charrière Jasnières <i>Chenin Blanc</i>
10.75	1999 Gresser "Wiebelsberg" Grand Cru <i>Riesling</i> VT
10.50	2006 Wenzel <i>Gelber Muskateller</i>
6.00	NV Favaios <i>Moscato</i>
8.75	NV Broadbent 10 year Malmsey Madeira
5.25	NV Ferreira "Dona Antonia" Reserve Port
8.25	2000 Niepoort "Quinta do Passadouro" Vintage Port

Bubbles

NV Fremont Apple Cidre Brut Par Nature	8.25
NV Allimant-Laugner Rosé <i>Pinot Noir</i>	9.75
NV German Gilabert Cava <i>Macabeo</i> Brut	8.25
NV Briderie Crémant de Loire <i>Chenin/Chard</i>	8.75
NV Lassalle <i>Pinots Meunier & Noir/Chard</i> Brut	15.75

Coffee & Tea

Cafe Americano 3.00 / Espresso 2.50 / Latte 3.50 / Cappuccino 3.50
Tea from Chaikhana: Chrysanthemum-Rosebud 4.50 / Jasmine Flower Chain 6.00
Ben Shan Oolong 4.50 / Imperial Pu-erh 6.00 / Ceylon 4.00