



Desserts ~ 8



Warm Chocolate Cake

Farm Berry Sauce

Vanilla Crème Brulee

Sweet Cream

Pear Bread Pudding

Homemade Butterscotch Ice Cream, Crème Anglaise

Ice Cream / Sorbet ~ 5

Two Scoops of Homemade Ice Cream or Sorbet

Cheese Selection



Single cheese ~ 7 Three cheeses ~ 14 Five Cheeses ~ 18

* Served with Seasonal Jams and Jellies, Nuts, Crostinis

Humboldt Fog Goat Milk Cheese

Point Reyes Blue Creamy Blue Cheese

St. George Semi-Firm Cow's Milk Cheese

Achadinha Capricious Dry Aged Goat Cheese

San Andreas Raw Sheep's Milk Cheese



Dessert Wines and Ports

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Dow's ~ 10 year Tawny Port ~ \$7

Quady Essensia 2008 ~ California Orange Muscat \$7

Blandy's ~ Alvada Madeira 5 year Bual Malmsey blend ~ \$7

Tio Pepe ~ Palomino Fino Sherry ~ \$7

Chateau Lafaurie-Peyraguey ~ Sauternes 2006 ~ \$8

Fonseca ~ Porto Bin #27 ~ \$8

Pedroncelli ~ Vintage Port Four Grapes ~ \$8

Graham's ~ Reserve Port Six Grapes ~ \$9

Beaumalric Muscat Beaumes de Venise ~ \$9

J Vineyards ~ California Bartlett Pear Liqueur, 10 yr alembic ~ \$10

Atascadero Creek Angelica Dessert Wine ~ \$10

Graham's ~ 20 year Tawny Port ~ \$11

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After Dinner Drinks \$9

Traditional Medicine

Benedictine, Brandy, Fresh Lemon,
Traditional Medicinal "Throat Coat" Tea

Pirate Cider

Sailor Jerry Spiced Rum, Apple Cider,
Fresh Lemon, Agave Nectar

Royal Chocolate

Crown Royal, Bailey's Irish Liqueur,
Hot Chocolate, Whipped Cream

Baja Java

Partida Tequila, Kahlua, Taylor Maid Coffee,
Whipped Cream

Double Ginger

B&B, Canton Ginger Cognac, Fresh Lemon, Ginger Tea