

FINALE: DESSERT, CHEESE, LIBATION

From the Pantry:	5.25
Pineapple Upside Down Cake, coconut sorbet	
Strawberry Rhubarb Crisp, Lebanese yogurt ice cream	
Meyer Lemon Crème Brulee	
Chocolate Fondant Cake, orange crème anglaise	
Alsation Cheese Tart, fresh berries	

Sundaes:	
Black & Tan: vanilla and chocolate gelato, chocolate & caramel sauces, brownies	8.50
Banana Split: vanilla, chocolate and strawberry ice cream, nuts, bruleed banana	
Strawberry: vanilla ice cream, strawberry sorbet, strawberry compote	

Artisan Cheeses:	
Bermuda Triangle, Cypress Grove, Arcata, CA (goat's milk)	
Pave d'Affinois, Southern Rhone, France (cow's milk)	
Accompanied with fruit compote and grilled bread	
	choice of one 4.50
	choice of two 8.00

Dessert Wines:	
Domaine La Tour, Vieille Banyuls 2006	10.00
Noval Black, Quinta do Noval, Porto	10.00
Domaine de Durban, <i>Muscat Baumes de Venise</i> France 2007	10.00
Blandys, 5 Year Madeira	8.00
Bouchaine, <i>Bouche D'Or</i> , Carneros (Napa) <i>Late Harvest Chardonnay</i> 2007	10.00
Château Dauphine, Rondillon Loupiac 2001	9.00
Castelnau de Luduiraut, 2003	12.00
Graham's, 20 year Tawny Porto	8.00
Windsor Oaks Vineyards, Russian River Valley <i>Late Harvest Sauvignon Blanc</i> 2006	9.00
Chateau Pierre-Bise, <i>Les Rouannieres Layon Beaulieu</i> , France	13.00
Graham's, "Six Grapes" Reserve Porto	9.00
Fonseca Porto, 10 year Aged Tawny Porto	11.00
Calera, Dessert Viognier Mt Harlan 2006	9.00
M. Chapoutier, Banyuls <i>Vin Doux Naturel</i> 2007	10.00
Oloroso Sherry, Bodegas Dios Baco	9.00
Solera Cream, Oloroso sweetened with 100% Pedro Ximenez	8.00
Meyer Family Port, California Zinfandel Port	11.00

Armagnac, Brandy, Calvados, Cognac	
Hennessy VSOP Cognac	14.00
Hennessy XO Cognac	29.00
Courvoisier VSOP Cognac	10.50
Delamain "Pale & Dry" Cognac Grande Champagne	18.00
Germain Robin 'Fine Alambic' VSOP Brandy	10.00
Larressingle XO Armagnac	10.50
Remy Martin VSOP Cognac	14.00
Remy Martin XO Cognac	28.00
Daron Calvados	9.00