

## **Desserts**

### Passion Fruit Panna Cotta

toasted coconut chantilly cream, lime zest  
and coconut macarons \$11

### Valrohna Chocolate Tart

Oregon huckleberries, peanut butter sorbet  
and toasted peanut crumble \$12

### Tahitian Vanilla Bean Pavlova

Saint Germain macerated strawberries, blueberries  
and blackberries with mint sugar \$10

### Butterscotch Pudding

dulce de leche, marcona almond crumble  
and salted caramel gelato \$11

### Sticky Toffee Pudding Cake

candied kumquats, warm toffee sauce  
and churned butter \$12

Selection of Sorbets \$8

## **Artisan Cheese**

served with quince paste, local honey and grilled bread  
three for \$12, five for \$18 or seven for \$24

### *Sheep's Milk*

Txiki "cheeky", Baringa Ranch Farm, Marshall, California  
Pecorino Camomilla, Paolo Farm, Emilia Romagna, Italy

### *Goat's Milk*

Square, Twig Farms, West Cornwall, Vermont  
Terra, Redwood Hill Farm, Sebastopol, California

### *Cow's Milk*

Van Sormon, Brazos Valley Cheese Co., Waco, Texas  
Moses Sleeper, Cellars at Jasper Hill, Greensboro, Vermont  
Oma, Von Trapp Farmstead, Waitsfield, Vermont  
Bay Blue, Point Reyes Farmstead, Point Reyes, California