

housemade sorbet and ice cream		8
selections described by server		
mocha crème brulee		8
toasted hazelnuts		
rum raisin bread pudding		9
vanilla bean ice cream, rum caramel sauce (please allow 10 minutes for preparation)		
apple cobbler		9
served with vanilla ice cream (please allow 10 minutes for preparation)		
flourless chocolate cake		9
Chocolate ganache, amaretto berry coulis		
mammoth cookie sandwich		9
giant house made chocolate chip cookies filled with vanilla ice cream		

3 oz glass bottle

Marcarini, Moscato d' Asti, 2012	7	40
Piedmonte, Italy		
Chateau Grand-Jauga, "Cuvee-Prestige" 2010	11	42
Sauternes, France half bottle		
Chateau d'Exindre, "Vent d'Ange" 2010	8	56
Muscat de Mireval, France		
William Selyem, "Vista Verde Vineyard" 2007	--	90
Late Harvest Gewurztraminer, San Benito half bottle		
Inniskillin, Vidal Ice Wine, 2007	18	63
Niagara Peninsula, Canada half bottle		
Dolce, Late Harvest Semillon, 2008	22	80
Napa Valley half bottle		
M. Chapoutier, Hermitage Vin De Paille, 2005	--	175
Rhone Valley, France half bottle		
Dr. Loosen, Riesling Ice Wine, 2007	10	--
Germany half bottle		

M. Chapoutier, Grenache Fortified Wine, NV	10	40
Banyuls, France half bottle		
Taylor Fladgate, "Late Bottle Vintage" Port, 2009	9	63
Douro, Portugal		
Justin, "Obtuse" 2009	8	28
Paso Robles half bottle		
Graham's 20yr Tawny Port	20	130
Douro, Portugal		

Art of Tea premium blends are served in a 21 oz. glass tea pot.

White Peach ▪ peach infused organic white peony ▪ low caffeine ▪ 7
Velvet ▪ organic fair trade rooibos with cacao nib, apple and mint ▪ low caffeine ▪ 7
Tridosha ▪ wellness blend of ayurvedic botanicals ▪ caffeine free ▪ 8
Pacific Coast Mint ▪ organic herbal mint tea ▪ caffeine free ▪ 7
Italian Blood Orange ▪ rooibos tea with blood orange essence ▪ caffeine free ▪ 7
Chamomile Clementine ▪ fair trade herbal tea ▪ caffeine free ▪ 7