



## Desserts

Raw Chocolate Tart, Blueberries VV/GF 8

House Made Coconut Yogurt, Coconut Nectar, Fresh Berries, Pomegranate Seeds, Pistachios VV/GF 10

A Small Plate of Biscotti V 4

Cheese Plate: Chabichou du Poitou Goat Cheese, Date-Sherry Jam, Almonds, Baguette Toast V 10

Bowl of Fresh Berries, Grand Marnier Sabayon V/GF 9

Blueberry Yogurt Popsicle, Local Honey, Berry Puree V/GF 6

## Nespresso

Coffee 2.75 1.25 refill

Decaf 2.75 1.25 refill

Ristretto 3.75

Espresso 3.75

Cappuccino 4.25

Decaf Cappuccino 4.25

Nunshen Tea 4.25

## Dessert Wines and Digestifs

La Fleur D'Or, Sauternes '11 *Bordeaux, France* 8 (2 ounce) glass

Malamado Malbec Port, *Argentina* 10 (2 ounce) glass

Broadbent Madeira, Colheita 1996 11 (2 ounce) glass

Alvear, Pedro Ximenez Solera 1927 *Montila-Moriles, Spain* 11 (2 ounce) glass

Toro Albala, Don PX, Pedro Ximenez Gran Reserva 1987 *Montila-Moriles, Spain* 11 (2 ounce) glass

The Toasted Bean: Coffee, Cocchi Torino, Dolin Rouge, Cardamaro 10

The Lila Bamboo: Manzanilla Dry Sherry, Dolin Rouge, Byrrh, Peach and Orleans Bitters, Twist 10