

# Pomona

BISTRO & WINE BAR

DATE

## Nespresso Coffee

American Coffee, *Single Serving*...3.95

Ristretto.....3.50

Espresso.....3.50

Cappuccino.....5.00

## Nunchen Tea

Loose Tea \$3.50

Earl Grey *Black Tea*

Darjeeling *Black Tea*

Kangchenjunga *Black Tea*

Peach Rooibos *Rooibos Tea*

Vanille Bourbon *Rooibos Tea*

Green Passion *Green Tea*

Fujiyama *Green Tea*

Touareg *Green Tea*

La Camomille *Herbal Tea*

Hawaii Cocktail *Fruit Tea*

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Fresh Berry Napoleon, *Mascarpone Cream, Berry Sauce*.....9.00

Chocolate Mousse Cake, *Chocolate Glaze, Crème Chantilly*.....9.00

Maple Mascarpone Cheesecake, *Candied Walnuts, Caramel Sauce* ..... 9.00

Lemon Tart, *Fresh Berries, Crème Chantilly*..... 9.00

Chocolate Soufflé, *Crème Anglaise*..... 15.00

## CHEESE PLATE

Les Délice des Crémiers, Soft Cow's Milk, *Burgundy, France*

Blue D'Auvergne, Cow's Milk, *Auvergne, France*

Chabichou du Poitou, Soft Goat's Milk, *Poitou-Charentes, France*

Quince Paste, Fruit and Croûtes

Small 4 ounces \$17      Large 8 ounces \$28

DESSERT MENU



## DESSERT WINES

WHITE	<u>Glass</u>
Chateau La Fleur D'Or Sauternes, '10 <i>France</i> .....	10.00
Dr. Loosen, Riesling Beerenauslese '11 <i>Mosel, Germany</i> ....	12.00
Elio Perrone, Moscato d'Asti, '13 <i>Piedmont, Italy</i> .....	8.00

### RED

Albala, Pedro Ximenez, "PX" '86, <i>Cordoba, Spain</i> .....	11.50
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### PORT

Fonseca Ruby Port .....	8.50
Fonseca Tawny Port .....	8.50
Taylor Fladgate Tawny 20 Year Old Port .....	13.00
McNab Ridge "Allure" Chocolate Port, <i>Ukiah, CA</i> .....	8.00

### MADEIRA

#### Rare Wine Co. Historic Series

Charleston Sercial .....	14.00
Savannah Verdelho .....	14.00
Boston Bual .....	14.00
New York Malmsey .....	14.00
D'Oliveiras, Bual 1983 .....	28.00
Broadbent, Colheita 1996 .....	14.00

## NIGHT CAPS

\$12.00

### Irish Coffee

Jameson Irish Whiskey, Brown Sugar Syrup, Whipped Cream Garnish

### Brandy Alexander

Germain-Robin Craft Method Brandy, Dark Crème de Cacao, Cream, Nutmeg