

DESSERT

The Crescent Cup Chocolate ganache, hazelnut butter & caramel gelato	10
Lemon Ricotta Tart Huckleberry compote & lemon cream	10
Sundae for two Banana caramel gelato, peanut brittle, vanilla chantilly, strawberry mallows, and chocolate sauce	12
Bing Cherry Soufflé Cabernet gelato and chocolate sauce	10
Vanilla Rhubarb and Blueberry Crumble Blueberry cheesecake gelato	10
Pastry Chef, Regan Briggs	

DESSERT WINES

2003 Muscat, Chambers, Australia	11
2004 Sainte Croix du Mont, Château la Rame, France	13
20yr Port, Tawney, Taylor, Portugal	12
1994 Colheita Port, Smith Woodhouse, Portugal	14
NV Madiera, Bual, Boston, Portugal	15

COGNAC & CALVADOS

Cognac, Hardy, VSOP	9
Cognac, Remy Martin, VSOP	19
Cognac, Paul Giraud, XO	14
Cognac, Delamaine, PD	22
Cognac, Hennessy, XO	28
Calvados, Dupont 6yr	10

TEA

4.5

Silver Needle – White Tea

Silver Needle has a light golden flush with a woody flavored body, unique savory aroma, and long balanced sweetness.

Jasmine Pearls – Green Tea

The aromatic organic jasmine blossoms are mixed with the most tender organic green tea leaves and buds. They are hand rolled into small pearls.

Iron Goddess of Mercy – Oolong Tea

Grown on China's high hilltops amongst fresh streams and cool, crisp air. Tender leaves are gently basket tossed immediately after harvesting to rupture the cells for semi-oxidization.

Orchid Oolong

Our Orchid Oolong tea leaves are grown in the hilltops of Nantou Taiwan amongst often covered in clouds and midst and surrounded by fresh streams and the cool crisp air of the high mountains. The taste is full and smooth, with a fresh orchid finish.

Himalayan Quest – Black Tea

The elevation of this tea provides a light brew and slightly astringent finish. This is a spring picked tea with many white tips add to the quality of this high grown gift.

Egyptian Chamomile - Herbal

Fair trade and organic sweet Egyptian chamomile helps to ease the mind and soothe the soul.

French Lemon Ginger - Herbal

Caffeine free botanicals of lemon verbena, lemongrass, natural botanicals and ginger, complimented with the sweetness of South African honeybush.

COFFEE

Coffee	3
Espresso	3.5
Cappuccino	4.5
Caffé Latte	4.5