

## Dessert Menu

### **Tiramisu 8.**

*coffee soaked ladyfingers layered with mascarpone mousse  
& cocoa powder*

### **Crème Brulee 8.**

### **Chiboust 9.**

*sweet dough, raspberry cream*

### **7 Layer Chocolate Cake 9.**

*buttermilk chocolate cake, semisweet chocolate parfait, sour cherry confit*

### **Chocolate Oatmeal Cookies 8.**

### **Pecan Pie 8.**

*orange shortbread,  
cinnamon sauce*

### **Rice Pudding 7.**

*jasmine rice cooked with milk, cinnamon, golden raisins & served with brioche toast*

### **Affogato 6.50**

*scoop of vanilla ice cream with a shot of espresso  
add grappa, frangelico, irish cream or amaretto for \$3.*

### **Ice Cream & Sorbet 6.**

### **Cheese Plate- 3 for 13. or 4 for 16. All Cheeses 19.**

*served with fig jam, mostardo, apples & walnuts*

#### **Lou Bergier Pichin**

*Italy; raw cow's milk tomas; curdled with thistle flowers;  
creamy & delicate; grassy with hints of mushroomy earth*

#### **Petit Cantal**

*France; raw cow's milk; semi firm & creamy;  
mild, sweet & buttery*

#### **Roundtop Sheep Tomme**

*Pennsylvania; raw sheep milk;  
grainy with fine crystals from age; earthy, fruity & salty*

#### **Stracapara**

*Italy; pasteurized goat milk; velvety soft & rich; washed rind goat milk taleggio; herbal, tangy  
with a milk goat character*

#### **Bleu d'Auvergne**

*France; raw cow's milk; strong & pungent; creamy & buttery; soft*