

sweets

butterscotch pecan **blondie** 8

stuart pecans, toffee sauce, house molasses ice cream
recommended pairing: BLANDY'S malmsey, 10 years of age

chocolate almond torte 7

VALRHONA 68%, almond paste, confectioners sugar, toasted almonds
recommended pairing: SMITH WOODHOUSE 1995 late bottled vintage port

poached PINNACLE comice **pear** 7

MCKEOWN quince membrillo, pleasant hill wildflower honey syrup
recommended pairing: METTE poire william eau-de-vie

DEVOTO GARDENS rome apple **tarte tatin** 10

(please allow up to 15 additional minutes preparation time)

pâté sucrée, brown butter caramel, fresh cream
recommended pairing: LUSTAU moscatel "emilin"

trace's christmas **pudding** 7

persimmon cake, fruits gelee, brandied butter
recommended pairing: TORO ALBOLA 2005 pedro ximenez "don px"

TWIN GIRLS' oro blanco grapefruit **sorbet** 7

CAMPARI, BROKAW NURSERY bears lime zest, sugar cookie
recommended pairing: FROGMORE CREEK ice riesling

artisan cheeses 12

McKEOWN quince jam, K&J fuyu persimmon, DELLA FATTORIA fig walnut toasts
recommended pairing: LOLONIS late harvest chardonnay "antigone"

recommended dessert libation

origen eggnog 5 glass

spiked with brandy, bourbon whiskey or gold rum, add \$3

Made every year to bring in the holiday season, daniel's eggnog harks back to before this delightful beverage came in a carton. No artificial flavors, corn produce or seaweed thickeners in this creamy treat.

rich, spicy, not too sweet & non-alcoholic until you add a little tipple
just the warm notes of freshly grated spices, the smooth flavors of madagascar bourbon vanilla beans,
and the creamy lusciousness of PHAN ORGANICS farm eggs

happy holidays!
