

Desserts

- Chai Crème Caramel** 10.
roasted apples, gingersnap crumble
Husch Late Harvest Gewürztraminer, Anderson Valley 2010 – 10.
- Hazelnut Profiteroles** 10.
fudge sauce, milk chocolate candied hazelnuts
Niepoort Vintage Port, Oporto 2005 – 11.
- Lime Semifreddo** 10.
toasted marshmallow, huckleberry sauce
Schloss Gobelsburg Grüner Veltliner TBA, Langenlois 2007 – 29.
- Honey Roasted Pear** 10.
vanilla cake, chantilly cream, pomegranate sauce
Bert Simon Riesling, Serrig Würtzberg Auslese, Mosel 1999 – 10.
- Almond Cocoa Nib Cannolis** 10.
mocha mousse, praline crème anglaise
Dow's Port, Quinta do Bonfim, Single Quinta, Oporto 1999 – 13.
- Lemon-Coconut Sorbet** 10.
candied coconut flakes
Innocent Bystander Moscato, Victoria-Australia 2010 – 6.
- Chocolate Oatmeal Walnut Ice Cream Sandwich** 5.
vanilla ice cream, cocoa nibs
Taylor Fladgate 20 Year Tawny Port, Oporto – 14.
- Chocolate Bites** 8.
chocolate dipped caramel corn
cookies n' cream ice cream sandwich
truffles
peanut pave
Inniskillin Vidal Ice Wine, Niagara Peninsula-Canada 2007 – 21.
- Trio of Artisan Cheeses** 15.
Coupole-Vermont Butter & Cheese Company, Vermont-goat's milk
Big Woods Blue—Shepherd's Way Farms, Minnesota-raw sheep's milk
Pleasant Ridge Reserve—Uplands Cheese, Wisconsin-raw cow's milk
Zerbina 'Arrocco' Passito, Albana di Romagna 2008 – 21.



Cognac

Delamain <i>Pale & Dry</i> XO, Grand Champagne	20.
Hennessy VSOP	14.
Hennessy Paradis	95.
Maison Surrenne, Petite Champagne	10.
Martel <i>Cordon Bleu</i> Gran Classic	18.
Rémy Martin <i>Excellence</i> XO	25.

Armagnac, Calvados e² Brandy

Château de Briat <i>Hors d'âge</i> , Bas Armagnac	18.
Château de Pellehaut, Tenareze Reserve Armagnac	12.
Roger Groult 8 yr., Calvados Pays d'Auge	12.
Lemorton Réserve, Vieux Calvados Domfrontais	12.
Germain-Robin <i>Craft Method</i> Alambic Brandy, Ukiah	15.

Grappa

Castello di Banfi	11.
Nonino Monovitigno	25.
Petroni, Sonoma County	13.

After Dinner Cocktails

Jameson's Irish Coffee – Jameson's Irish Whiskey. chantilly	12.
Keoki Coffee – Maison Surrenne Cognac. Kahlúa. Crème De Cacao	12.
Hot Apple Pie – Hot Apple Cider, Tuaca Spiced Brandy, chantilly	10.
Furry Sombrero – Kahlúa, Frangelico, steamed milk	10.

*Four percent charge added for San Francisco Employer Mandates.
On parties of six or more, an eighteen percent gratuity will be included.*