



**DESSERT  
MENU**

◆ FALL 2024 ◆



# DESSERTS

## Eleven Layer Chocolate Cake

dark chocolate ganache, milk chocolate butter cream, milk crumble,  
vanilla bean ice cream ..... \$12  
*W. & J. Graham's 10yr Tawny Port* ..... \$6

## Cactus Cheesecake

toasted pistachio streusel, prickly pear fluid gel, mezcal marinated berries,  
agave syrup tuile ..... \$11  
*Chateau La Tour Blanche Emotions Sauternes* ..... \$7

## Roasted Pumpkin Budino

pepita crumble, cacao nibs, del bac whiskey cream, pumpkin seed oil ..... \$12  
*Rodney Strong A True Gentleman's Port* ..... \$7

## Sticky Toffee Pudding

fall spiced pudding, dark rum toffee sauce, salted pecan gelato,  
oat crumble ..... \$12  
*Rare Wine Company "Thomas Jefferson" Madeira* ..... \$11

## Valrhona Manjari Soufflé

dark chocolate soufflé, presta coffee crème anglaise, fig linzer tart. .... \$14  
*W. & J. Graham's 30yr Tawny Port* ..... \$25

## PY Affogato

our vanilla ice cream, sol brew espresso ..... \$10  
*Sonoroso Rosso Dolce* ..... \$9

## Sorbets

house-made sorbets: pomegranate, apple cider, mulled white wine ..... \$9  
*La Spinetta Moscato D' Asti* ..... \$14

## Cheese Board

collier's white cheddar, buttermilk blue cheese, brie, grapes, nuts, honey ... \$16  
*August Kessler Riesling* ..... \$13

## Monsoon Chocolate

'to go or not' kokoa kamili tanzania chocolate bar 50g,  
77% dark chocolate ..... \$10

**Rebecca LeFevre** *Executive Pastry Chef*

**We would like to thank our seasonal purveyors on this dessert menu:**

*pivot produce, presta coffee, whiskey del bac, monsoon chocolate, summit nut company, keepwell vinegar, hayden mills, covilli brand organics*



## COFFEE & ESPRESSO

coffee/decaf .....	\$4
espresso sgl/dbl .....	\$4/5
espresso martini .....	\$16
screaming eagle (espresso old fashioned) .....	\$15

## HOT TEA

<b>Blueberry Merlot - Herbal Tea</b> .....	\$5
<i>winner of the "best herbal tea" at the 2011 north american tea championship</i>	
beautifully balanced between tartness, and the sweetness of fresh berries. finishing with an intriguing wisp of savory sage and a spicy undertone	
<b>Chamomile Citron - Herbal Tea</b> .....	\$5
a refreshing, sunny egyptian chamomile with a fruity apple-like character brightened by citrus notes and flowers	
<b>Cherry Blossom - Green Tea</b> .....	\$5
a joyous pairing of tart cherries, flowers and organic green tea	
<b>Earl Grey - Black Tea</b> .....	\$5
a full-bodied timeless expression of robust assam and bergamot that offers lively citrus with notes of elegant floral undertones	

## DESSERT WINE GLASS

<b>La Tour Blanche Sauternes, Bordeaux, France 2019</b> .....	\$9
<b>Rare Wine Company Madiera "Thomas Jefferson", Portugal NV</b> .....	\$11
<b>Rodney Strong "True Gentleman's Port", Sonoma, CA. 2012</b> .....	\$7
<b>W.J. Graham's 10 year Tawny Port, Portugal NV</b> .....	\$8
<b>W.J. Graham's 20 year Tawny Port, Portugal NV</b> .....	\$10
<b>W.J. Graham's 30 year Tawny Port, Portugal NV</b> .....	\$19
<b>W.J. Graham's 40 year Tawny Port, Portugal NV</b> .....	\$25

## DESSERT WINE BOTTLE

<b>1090 Chateau D'Yquem, Sauternes, France 2005</b> .....	\$999
<b>1088 La Bomba Chocolate Raspberry, Charles Creek, Sonoma, CA. NV</b> ..	\$70
<b>1091 Privilegio, Fuedi di San Gregorio, Italy 2005</b> .....	\$215
<b>1080 Round Pond Late Harvest Sauvignon Blanc, Rutherford, CA. 2015</b> .	\$140
<b>1085Warre's Otima 20 Year Tawny Port, Portugal NV</b> .....	\$94
<b>1086 Far Niente "Dolce", Late Harvest Semillon/Sauvignon Blanc, Napa, CA. 2016</b> .....	\$108
<b>1082 Henriques &amp; Henriques 500ml, Madeira, Portugal 1995</b> .....	\$81

