

AFTER DINNER DRINKS

COFFEE \$4

LA PRIMA FREE TRADE "FALLING ROCK BLEND" COFFEE
LA PRIMA FREE TRADE "FALLING ROCK BLEND" DECAF COFFEE
LA PRIMA ESPRESSO
LA PRIMA DECAF ESPRESSO
LA PRIMA CAPPUCCINO
LA PRIMA DECAF CAPPUCCINO

TEA \$4

ORGANIC BREAKFAST
ORGANIC LAVENDER EARL GREY
ORGANIC LONG LIFE GREEN
VANILLA ROOIBOS DECAFFEINATED
MONSOON CHAI
RITUALS BLACK TEA DECAFFEINATED
RITUALS BLACK TEA

DESSERT WINE

M. CHAPOUTIER, BANYULS
ROUSSILLON, FRANCE, 2008 \$17 / \$90
FAR NIENTE, "DOLCE," LATE HARVEST CHARDONNAY,
NAPA VALLEY, CA, 2001 \$30 / \$175
TAYLOR FLADGATE, "20 YEAR," TAWNY PORT,
PORTUGAL, N.V. \$15 / \$145
CHURCHILLS, "QUINTA DA GRICHA," SINGLE QUINTA PORT,
PORTUGAL, 1999 \$18 / \$175
BONNY DOON, "FRAMBOISE, INFUSION OF RASPBERRIES,"
SANTA BARBARA, CA, N.V. \$10 / \$50

SAMPLE MENU

DESSERTS

BOSTON CREAM DOUGHNUTS \$10

HONEY CRISP APPLE MASCARPONE,
GIANDJUA CHOCOLATE SAUCE, APPLE CIDER SORBET

DARK CHOCOLATE BOMB \$10

BLOOD ORANGE CRÈME ANGLAISE,
GRAND MARNIER, JACONDE SPONGE, SAUCE CARAMEL

ESPRESSO CRÈME BRULÉE \$10

FRESH BERRIES

ROASTED PUMPKIN CHEESECAKE \$10

WARM PUMPKIN "EMSPANADA", SPICED PUMPKIN SEEDS,
GRAHAM CRACKER SABLE

HOUSE MADE SORBET & ICE CREAM SELECTION \$6 TWO SCOOPS

SEA SALT CARAMEL/ VANILLA /CHOCOLATE ICE CREAMS
GRANNY SMITH/ POMEGRANATE/ QUINCE

ARTISANAL CHEESE

STILTON BLUE

SEMI-FIRM TEXTURE, COW'S MILK,
ENGLAND

CAVE AGED CHEDDAR

FIRM TEXTURE, COW'S MILK,
VERMONT



HUMBOLDT FOG

SOFT, GOAT'S MILK,
CALIFORNIA

TWO CHEESES \$12

THREE CHEESES \$17

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE
YOUR RISK OF FOOD-BORNE ILLNESS* 9.11

SUBJECT TO CHANGE