



DESSERT MENU

Tri Color Chocolate Mousse Torte	9.25
Layer of Dark Chocolate, Milk Chocolate, and Whipped Cream with an Oreo Cookie Crust	
New York Style Cheesecake	9.00
Garnished with Fresh Strawberries & Whipped Cream	
Berry Trifle	8.75
With Vanilla Pound Cake, Custard, Raspberry Puree Fresh Strawberries, Raspberries & Whipped Cream	
Bread Pudding Cake	9.25
With a tunnel of Rich Custard ... Served with an Old Fashioned Jack Daniel's Whiskey Butter Sauce	
Crème Caramel	8.75
Classic Vanilla Custard with Caramel Sauce	
Rustic Apple Tarte	9.25
With Streusel, Rum Caramel Sauce & Vanilla Bean Gelato	
Chocolate Cream Puffs	9.00
With Bavarian Custard Filling, Chocolate Sauce, Toasted Almonds and Vanilla Bean Gelato	
Tiramisú	8.75
Mascarpone, Lady Fingers, Espresso & Brandy	
Hot Fudge Sundae	6.95
Fiorello's Artisan Gelato	5.75
Italian Style Ice Cream Variety of Seasonal Flavors	
Silbermann's Locally Made Ice Cream	5.50
Chocolate Mousse or French Vanilla	
Chocolate Dipped Biscotti	2.75
West Marin & Sonoma County Cheese Plate	15.95
Rouge et Noir Triple Cream Light Blue, Triple Crème Brie, Petit Camembert, Mild Breakfast, Laura Chenel Goat & Pt. Reyes Organic Blue Cheeses with Sliced Fresh Apple, Fresh Berries, Carr's Crackers & dried Figs steeped with walnuts & Maple Syrup	



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SPECIALTY COFFEES

Espresso	3.75
Cappuccino	4.60
Café Latte	4.60
Café White Mocha	4.95
Café Mocha	4.95
Steamed Milk Chocolate	3.95
House Coffee	3.00

DESSERT WINES

EOS Moscato	9.00
Inniskillin Ice Wine	23.00
Belden Farms Late Harvest Vioignier	12.95
Poli Moscato Grappa	12.95
Poli Vespaiolo Grappa	12.95
Ficklin "Old Vine" Tinta Port	9.00
Smith Woodhouse (10 Year) Tawny	9.75
Cossart Gordon, Bual Madeira, Portugal	10.50
Sandeman LBV Port 2009	11.50
Fonseca Bin #27 Ruby Port	11.75
Sandeman Tawny Port (20 Year)	14.50
Sandeman Tawny Port (30 Year)	28.00

COGNACS, ARMAGNAC & EAU DE VIE

Hennessy V.S.	11.50
Courvoisier VSOP	13.50
Maison Dudognon (10 Year) Cognac	14.50
Framboise "Eau de Vie", Jean Paul Mette	14.50
Rémy VSOP	15.00
Poire Williams "Eau de Vie", F. Meyers	15.50
Lemorton Calvados Reserve	16.50
Maxime Trijol XO Cognac	17.00
Chateau de Briat (12 year) Armagnac	17.50
Rémy VSOP 1738 Accord Royal	18.00
Rémy Martin Centaure	26.00

SINGLE MALT SCOTCH

Talisker – Island, Skye, 10 yr	14.50
Balvenie Double Wood	
– Highland, Speyside, 12 yr	15.50
Oban – Highland, Western, 14 yr	17.00
Macallan – Highland, Speyside, 12 yr	15.00
Macallan – Highland, Speyside, 18 yr	25.50
Macallan Rare Cask, Highland	45.00

*Please ask to see our list of fine
Whiskeys and Bourbons*

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