

## CUPS OF AMBITION & SUCH

Regular or Decaffeinated Coffee	2.5
Espresso	3
Cappuccino	3.5
Café Latte	4
Select Hot Teas	4
Tea: Chai (black), Zen (green), Passion (decaf) or Chamomile (herbal)	

## POTENT POTABLES

Moscato Passito, Vallesanta, Orvieto, 2005	11
Jurançon, Domaine Cauhapé, Sud-Oest, 2009	12
Recioto della Valpolicella, Roccolo Grassi, Veneto, 2006	15
Porto, Niepoort, Ruby	9
Porto, Smith Woodhouse, Tawny, 10 Year	11
Porto, Graham's, "Malvedos", 1995	14
Madeira, Blandy's, Malmsey, 10 Year	12
Madeira, Blandy's, Sercial, 15 Year	14

## DESSERTS

8

### Affogato

Vanilla Bean Ice Cream, Chantilly and Biscotti

### Bailey's Irish Cream Cheese Cake

Chocolate Mint Sauce

### Warm Black and White Chocolate Bread Pudding

Hazelnut Ice Cream, Caramel and Chocolate Sauce

### Vanilla Bean Panna Cotta

Caramelized Bananas and Almond Roca

### Apple Cobbler

Vanilla-Bean Ice Cream

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### HOUSE MADE ICE CREAM & SORBET

\$4 per scoop

Sorbet: Raspberry or Coconut

Ice Cream: Chocolate-Guinness, Key Lime or Cherry

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### THE ARTISANAL CHEESE PLATE

ALL 4 CHEESES: 14

**Fleur de Maquis:** Sheep's milk from Corsica; rolled in herbs

**Humboldt Fog:** California goat cheese from Cypress Grove; spicy and piquant

**Castelbelbo:** Cow, Sheep, Goat blend from Piemonte, creamy and rich

**Bleu D'Auvergne:** French blue cow's milk; sharp flavors and crumbly texture



FRASCATI

SWEET ENDINGS