



Sample dessert menu

DESSERT

Gâteau Victoire with whipped cream 16.00

Boysenberry biscuit pie with vanilla bean ice cream 16.00

Pavlova with nectarine compôte,  
diplomat cream, berry sauce, and candied walnuts 15.00

Blackberry sorbet with coconut macarons 14.00

Espresso granita with whipped cream 13.00

Pistachio-mandarin biscottini with a glass of Cardamaro amaro 12.00

Tomales Farmstead Creamery "Teleka" cheese  
with rhubarb-raspberry jam and pumpkin seed shortbread cookies 12.00

Parmigiano-Reggiano with Medjool dates 8.00

*Take-away treats:*

Bondolio California extra-virgin olive oil – 500 ml 40.00

Pistachio-mandarin biscottini – bag of 6 10.00

Browned butter-salted chocolate ice cream – pint 18.00

Strawberry sorbet – pint 18.00

Mixed berry preserves – 8 oz. 15.00

