



Dessert  
February, 2012

featured wine

n.v. jonata **semillon** "la miel de jonata", santa ynez valley 22  
"enticing notes of lemon custard and orange marmalade, cointreau-like nose, focused sweet flavors of nectarine, pineapple and candied peaches"

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**chocolate & caramel**- espresso ice cream and fudge cake with ganache, brittle and caramel 10

**apple butter crepes** with caramel and honey whipped cream 8

**almond tart** with huckleberry conserve and vanilla ice cream 10

**lemon crème brulee** with white chocolate mousse and candied kumquats 9

**brioche bread pudding** with brandy sauce, bananas and pecans 9

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artisan cheeses

bellwether farms **pepato**, valley ford, ca 6  
raw sheep's milk ~ flaky, sweet, salty

bleating heart **sonoma toma**, sonoma county, ca. 6  
jersey cow's milk~ rich, dense, earthy

central coast creamery **seascape**, paso robles, ca. 6  
goat and cow's milk ~ creamy, caramel, tangy

executive chef matt greco - general manager tracy dunne - master gardener diane dovoluk

FAMILY OWNED. ESTATE GROWN. SUSTAINABLY FARMED.  
consuming raw or undercooked food may increase your risk of food borne illness  
18% gratuity will be added to parties of six or more guests