

NAPA

Modern California Wine Country Cuisine

Dessert Dinner

Buttermilk Pannacotta	9
Fresh Melon Marinated in a Mint & Honey Lime Infusion, Crispy Citrus Tuile.	
Maracaibo Chocolate Tart	10
Tahitian Vanilla Soaked Strawberry, White Balsamic, Caramel Caviar.	
Summer Flavors of Citrus Hints	9
Thyme Mango Sorbet, Tangerine Sponge, Grapefruit Cremeux and Pink Peppercorn Garnish	
Roasted Apricot Fruit Cream	10
With a Goat Cheese Insert, Blackberry Rosemary Sauce and Pineapple Tuile.	
Sorbet & Gelato Sampler	8
Your choice of any three of the daily flavors served with Pistachio Biscotti	
Artisanal Cheeses , Fresh Fruit, Fig Jam, Toasted Walnut Bread	3 Cheeses 20
	5 Cheeses 25

Winter Park Dairy Bleu Sunshine, Cowgirl Creamery MT TAM, Cypress Grove Farms Humboldt Fog, Point Reyes Farmstead Original Blue, Turtle Creek Goat Cheese, Fiscalini Farms White Cheddar

After Dinner Drink Selections

This is a short list of after dinner drink selections. For more suggestions, please ask your server.

Sauternes, Chateau Roumieu – Lacoste Cuvée, France \$59.00 bottle

KWV Ruby Port – South Africa \$14.00 glass

LBV 2005 Quinto de Crasto Tawny Port – Portugal \$17.00 glass

Chateau Ste. Michelle, Late Harvest Chenin Blanc, Washington 2005 \$16.00 glass/\$56 bottle

seasonal – local – organic – sustainable – whenever possible