

brandy

germain-robin, shareholders reserve (*ukiah*) 13
germain-robin, x.o. (*ukiah*) 16

cognac

courvoisier v.s. 9
delamain pale & dry x.o. 16
pierre ferrand, amber, premier cru 10

bas-armagnac

chateau de ravignan 1982 16
cerbois v.s.o.p. 9

calvados

daron, fine 5 year 9

eau de vie

meyer, poire Williams 11
meyer, framboise 11

grappa

castello banfi, montalcino, Toscana 8

single malt scotch

bowmore 12 year 11
glennfiddich 12 year 9
glenlivet 12 year 9
glenmorangie 18 year 21
lagavulin 16 year 14
Laphroaig 10 year 10
Macallan 12 year 11
Macallan 18 year 21
Oban 14 year 13
Talisker 10 year 11

desserts

salted caramel ice cream, candied pecans, *esprit du sel* french grey salt, caramel sauce 6

warm chocolate lava cake, raspberry coulis, chantilly 8

laura chenel goat cheesecake, blackberry compote, butter toffee 9

latest scoop sorbet trio

spiced persimmon, pear ginger, blackberry cabernet 6

affagato, vanilla bean gelato, espresso 7

Lemon crème brûlée, *strawberries* 7

artisan cheeses

brillat savarin, france, triple crème, buttery, salty and creamy

cypress, truffle tremor, california, soft-ripened, velvety fresh goat with flecks of truffle, mild, earthy, lemony

point reyes, farmstead original blue, california, kosher, aged 6 mos. semi-firm and flaky, tart, sweet finish

beemster, holland, firm, pleasant flavor of caramel, aged 18 months

served with house bread, apple, toasted pecans

select two 9.50

select three 13.50

select all four 16.50

dessert wine

port

2003 ramos-pinto late bottle vintage 9

dow's 10 year tawny 8

fonseca 20 year tawny 14

madeira

leacock's 10 year bual 8

late harvest wine

2010 pacific rim, vin de glacier, riesling, columbia valley 8

2006 tokaji aszú royal tokaji wine compsn, 5 puttonyos, hungary 12