



Pastry Chef ~ Kari Zaft-Gutierrez

dessert

caramel pudding
candied pepitas with malton salt & whipped cream
10

meyer lemon souffle cake
with huckleberry sauce
12

chocolate pavlova
cocoa-orange meringue with bittersweet chocolate mousse & candied kumquats
12

s'more cake
chocolate layer cake with house-made marshmallows & graham crackers crumble
12

creme brûlée
vanilla custard with maple shortbread cookie
12

ice cream
strawberry swirl with chocolate truffles
9

sorbet
champagne citrus
6

Counter Culture Coffee
fresh roasted, decaf available
16 ounce french press 6
32 ounce french press 10

Art of Tea ~ Los Angeles, CA
loose leaf tea, 12 ounce pot
ancient forest black tea 6
hojicha roasted green tea 6
jasmine pearl green tea 6
mint 6
lemongrass ginger rooibos tea 6

after dinner cocktails \$12

hot toddy
cognac, lemon, honey

rye flip
rye, cane sugar, whole egg

irish coffee
irish whiskey, espresso, whipped cream

dessert wine & port

Moscato, Colli Euganei, Veneto, Italy 2015 12
Monbazillac, Tirecul la Gravière, France 1995 20
Ruby Port, Graham's, Douro Valley, Portugal, N.V. 11
Tawny Port, Graham's, Douro Valley, Portugal, N.V. 12

sherry

'Aurora', Bodegas Yuste, Manzanilla, Spain, N.V. 11

brandy

Landy VS, Cognac 9
Hennessey VS, Cognac 12
Park VSOP, Cognac 13
Remy Martin '1738', Cognac 15
Dudognon 'Reserve', Cognac 16
Paul Giraud XO, Cognac 20
Dudognon 'Vielle Reserve', Cognac 26