

CRAFT	TOASTED SUGAR ANGEL FOOD CAKE <i>Ruby Red Pear Compote, Burnt Nougatine, Poached Currants and Hazelnut Sorbet</i>	\$12
HISTORY	KINSHIP CARROT CAKE <i>Cardamom Spiced Halwa, Cheesecake Pudding, Carrot Custard and Fresh Ginger Ice Cream</i>	\$12
INGREDIENTS	REID'S ORCHARD CONCORD GRAPE PANNA COTTA <i>Cream Cheese Mousse, Lemon Verbena Fizz, Tapioca Pearls, and Frozen Buttermilk</i>	\$12
INDULGENCE	PORT ROASTED MISSION FIGS <i>Dark Chocolate Mousse, Vanilla Crème Fraîche and Espresso Crumble</i>	\$12
	CHOCOLATE PEANUT TORTE <i>Whipped Chocolate Ganache, Madeira Mascarpone and Peanut Butter Ice Cream</i>	\$12
FOR THE TABLE	BLACK MISSION FIG TART <i>Raspberries, Sweet Ricotta Cream, Honey and Balsamic Vinegar Ice Creams</i>	\$22
	SHAVED TÊTE DE MOÏNE AND PONT L'ÉVÊQUE <i>Compressed Apples, Candied Pecans and Cranberry Currant Scones</i>	\$22
	SPRUCE BAKED DER WEICHEN GEHL <i>Whole Wheat Date Bread, Caramel Sawdust, Darden Ham Salad and Huckleberry Butter</i>	\$24

COFFEE LA COLOMBE COFFEE ROASTERS

Coffee	\$6
Espresso	\$6
Cappuccino	\$7
Cafe Latte	\$7

ORGANIC TEA BELLOCQ TEA ATELIER \$7

BLACK	Bellocq Breakfast: <i>Indian, Chinese and Ceylon</i> Darjeeling Second Flush: <i>Sourennee Estate, Darjeeling, India</i> Earl Grey: <i>Ceylon, Blue Cornflowers, Sicilian Bergamot</i>
GREEN	Dragonwell: <i>Zhejiang Province, China</i> Genmaicha: <i>Sencha, Toasted Brown Rice, Uji-Tawara, Japan</i>
HERBAL	Le Hammeau: <i>Lemongrass, Lemon Verbena, Lavender, Rose Petals, Mint & Sage Blend</i> Chamomile: <i>Egypt</i> Mint: <i>Oregon, USA</i> Rooibos: <i>Cape Province, South Africa</i>

DESSERT WINES	Butler & Nephew White Port, Portugal, NV	\$11
	Smith Woodhouse, 10 Year Tawny, NV	\$12
	Linden Vineyards, Late Harvest Vidal Blanc, Virginia, NV	\$13
	La Fleur D'Or, Sauternes, France, 2013	\$14
	Dr. Loosen, Wehlener Sonnenuhr Riesling Auslese, Germany, 2014	\$15
	David Ramnoux, Pineau des Charentes, Cognac, France, NV	\$16
	Grahams Vintage Port, 2000	\$30