



# DESSERT MENU

## DESSERTS

**Nutella Affogato** \$11  
Nutella swirl, vanilla ice cream

**Tiramisu Panna Cotta** \$11  
Vanilla cream, coffee layer, crushed lady fingers, cocoa powder

**Cranberry & Candied Orange Cheesecake** \$12  
Graham cracker and cinnamon crust, cranberry and orange compote

**Dark Chocolate Pistachio Entrement** \$11  
Molden salt, pistachio crumb

Ask about our seasonal dessert features

## WINE & CHOCOLATE \$49

Four Estate Wines—Riesling, Chardonnay, Rosé, and Pinot Noir paired with four handcrafted chocolates infused with the essence of its wine.

## TWO LEAVES & A BUD TEAS

Aline Berry	\$5
Organic Chamomile	\$5
Organic Assam	\$5
Earl Gray	\$5
Organic Mountain High Chai	\$5
Organic Tamayokucha Green Tea	\$5

## COFFEES

Espresso	\$3
Double Espresso	\$3.50
Espresso Macchiato	\$3.75
Americano	\$4
Latte	\$5.25
Cappuccino	\$5.25
Nutellacino	\$6.50
Estate Iced Coffee	\$5.25
Iced Coconut Mocha	\$5.50
Chai Latte	\$5.00