



# 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