



DESSERT MENU

DESSERTS

- Nutella Affogato** \$12
Nutella swirl, vanilla ice cream
- Salted Caramel and Hazelnut Tart** \$12
Hazelnut praline, salted caramel, roasted hazelnut and graham crust
- Amaretto Crème Brulee** \$12
Amaretto infused custard, crunchy sugar
- Raspberry and Mascarpone Cheesecake** \$12
Graham crust, raspberry compote, vanilla cheesecake

[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