



DESSERT MENU

DESSERTS

Nutella Affogato \$12

Nutella swirl, vanilla ice cream

Roasted Pear & Honey Panna Cotta \$12

Vanilla cream, spiced pear & honey compote

Pistachio & Orange Cheesecake \$12

Graham cracker & pistachio crust,
candied citrus pistachios

Torta Caprese \$13

Flourless chocolate almond cake, vanilla gelato

Ask about our seasonal dessert features

WINE & CHOCOLATE \$49

4 Estate Wines: Riesling, Chardonnay, Rosé, and Pinot Noir, paired with 4 handcrafted chocolates infused with the essence of our wine.

DESSERT WINES

	2oz	btl
2019 Muscat Dessert Wine	\$12	\$58
2021 Vidal Dessert Wine	\$12	\$58
2019 Appassimento Old Vines Cabernet Sauvignon	\$22	\$108

TWO LEAVES & A BUD TEAS

Alpine 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