



Pastry Chef ~ Kari Zaft-Gutierrez

**dessert**

**caramel pudding**

candied pepitas with Maldon salt & whipped cream

10

**crisp**

blueberries & peaches with an oat topping & house-made vanilla ice cream

10

**chocolate mousse**

bittersweet chocolate with whipped cream & candied pistachios

10

**affogato**

Red Bay espresso with vanilla ice cream & cranberry-coconut biscotti

8

**ice cream**

cherry-chocolate chip

8

**sorbet**

blackberry-ginger

6

**after dinner cocktails \$12**

hot toddy  
cognac, lemon, honey

rye flip  
rye, cane sugar, whole egg

irish coffee  
irish whiskey, espresso, whipped cream

**dessert wine & port**

Moscato d'Asti, Cascinetta Vietti, Piedmont, Italy 2016	12
Sauternes, Chateau Doisy-Védrines, Bordeaux, France 2014	18
Smith Woodhouse 20yr Tawny Port	18

**sherry**

Alvear 'Pedro Ximenes de Anada'	13
Cesar Florido 9yr Moscatel	14
Alvear 'Asuncion' Oloroso	16

**brandy**

Landy VS, Cognac	9
Hennessey VS, Cognac	11
Park VSOP, Cognac	13
Remy Martin '1738', Cognac	15
Dudognon 'Reserve', Cognac	16
Paul Giraud XO, Cognac	20
Dudognon 'Vielle Reserve', Cognac	26

Domaine du Tariquet VS, Armagnac	11
Château de Pellehaut 'Reserve', Armagnac	16

Nonino Grappa di Moscato, Grappa	12
Manoir de Montreuil, Calvados	12

**Red Bay Coffee ~ Oakland, CA**

Fresh roasted, decaf available

16 ounce French press	6
32 ounce French press	10
Espresso	4
Americano	4
Cappuccino	5
Café Latte	6

**Art of Tea ~ Los Angeles, CA**

Loose leaf tea, 12 ounce pot

Ancient Forest black tea	6
Hojicha roasted green tea	6
Jasmine Pearl green tea	6
Mint	6
Lemongrass Ginger rooibos tea	6