
:: DESSERT MENU ::

- 9 -

RICE PUDDING

cherry griottine, cocoa nibs, grated dark chocolate

**DAILY HOMEMADE
ICE CREAMS AND SORBETS**

COFFEE PANNA COTTA

amaretto croutons and milk sorbet

- 10 -

WARM ALMOND CAKE

red wine poached apple, apple cider ice cream,
and red wine caramel

- 11 -

CARAMEL BREAD PUDDING

with alaea red sea salt

MAPLE CHEESECAKE

sour cream ice cream

POT DE CRÉME

chocolate creme, chocolate sorbet, chocolate biscotti,
house made whipped creme and cocoa nibs

ICED CHERRY SUNDAE

sweet ice cream, slow cooked cherries, chocolate crunch

SWEET GAVIOTA STRAWBERRIES

FROM THE CAMARILLO PLAIN

fromage blanc sorbet, and pistachio tuile

:: CHEESE PLATE ::

- 15 -

AGED GOUDA

cow, netherlands

HUMBOLDT FOG

goat, california

MITI BLEU

sheep, spain

TALEGGIO

cow, italy

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