

Sweet Grass Dairy Artisanal Cheeses
Thomasville Tomme, Asher Blue and Danté 10.00
Sauternes Château Villefranche 2007 France 10.00

Chocolate White Out Cake 8.50
layered chocolate cake with meringue “marshmallow”
Moscato d’Asti Saracco 2009 Piedmont 6.00

Profiteroles 8.50
puff pastry with vanilla ice cream and chocolate sauce

Classic Crème Brûlée 8.50

Peach Crostata with Vanilla Ice Cream 8.50
Riesling Pacific Rim “Selenium Vineyard” 2007 Columbia Valley 10.00

Lemon Semifreddo 8.50
lemon cream, toasted meringue and graham cracker crust

Fig Tart 8.50
fig preserves and mascarpone cream in a buttery crust with fresh figs

Blueberry Cobbler 8.50
homemade vanilla ice cream
Muscat Château Caladroy 2008 Rivesaltes 6.00

Homemade Ice Cream 7.50
vanilla bean, chocolate Jack Daniels and peach

Homemade Peach Sorbet with Homemade Cookies 7.50

COFFEES and TEAS

Highlands Private Blend Coffee from Royal Cup 2.75
premium coffee beans from Kenya, Guatemala and Sumatra
Espresso 3.25 Cappuccino 4.00

Harney & Sons Hot Tea 4.00
Paris (black), Rooibos Chai (caffeine free), Lung Ching (green), and Mint Verbena

Portsmouth Tea Company Loose Leaf Teas 4.50
Earl Grey La Crème, Superior Assam (black), Jasmine Pearl (scented green), and Apricot-Peach

August 28, 2010