Dessert
Bomboloni $14
Cinnamon Dusted Ricotta Fritters

Glazed Chocolate Cake $14
Italian Meringue, Pistachio Ganache, Sour Cherries

Raspberry Champagne Tart $13
White Chocolate Pearls, Orange Coconut Truffle

Goat Cheese Mousse $13
Poached Black Mission Figs, Blood Orange Coulis

Daily Selection of House Made Ice Cream & Sorbet $4 Per Scoop

Cheese
Selection of Three $18
Selection of Six $25

Haystack Peak
Pasteurized Goat’s Milk – Haystack Mountain, Longmont, Colorado

El Trigal Aged Manchego
Pasteurized Sheep’s Milk – Castilla-La Mancha, Spain

Brie Fermier Jouvene
Pasteurized Cow’s Milk – Île de France, France

Jasper Hill Bayley Hazen Blue
Raw Cow’s Milk – Greensboro, Vermont

Zimbro
Raw Sheep’s Milk – Serra da Estrela, Portugal

Montgomery’s Cheddar
Raw Cow’s Milk – Somerset, England

Coffee & Tea