

Artisan Cheese Trio

*served in one ounce portions with
baked golden raisin-walnut bread & seasonal accompaniments*

18

BOONT CORNERS

Pennyroyal Farms, Boonville

raw goat & sheep's milk, firm, aged 60 days

FORMAGELLA

Nicasio Valley Farms

organic cow's milk, bloomy rind, smooth & creamy

CAVEMAN BLUE

Rogue Creamery, Oregon

cow's milk, fruity, crumbly, aged 6 to 12 months

Suggested Wine Pairings

Chenin Blanc, Patrick Baudouin, Les Bruandières, Côteaux du Layon 2015

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Sercial, Blandy's, Madeira 2002

18

5% service charge added for San Francisco Employer Mandates

Desserts

MINT DARK CHOCOLATE MOUSSE pomegranate & cocoa nibs	11
PUMPKIN BEIGNETS salted caramel custard & candied pumpkin seeds	11
MEYER LEMON STEAMED PUDDING huckleberry compote & whipped crème fraîche	11
ICE CREAM SANDWICH molasses ginger cookies, sweet potato ice cream, spiced crème anglais	11
PEAR GALETTE crème fraîche ice cream & calvados toffee	11
HOMEMADE ICE CREAM SUNDAE butternut squash ice cream, maple syrup reduction, candied pecans & bourbon sable'	11
SEASONAL SORBET	10

Tea & Coffee

FIVE MOUNTAINS ORGANIC TEAS

6.25

SUN RIPENED PU'ER

smooth, coffee like richness, caramel aroma & distinguished profile

HEIRLOOM SILVER BUDS

silver needle white tea

DIAMOND DARJEELING

biodynamic black tea

PACIFIC PEPPERMINT

invigorating, caffeine-free, pure fresh peppermint

NILE VALLEY CHAMOMILE

mild, slightly sweet and soothing

ROLLED JASMINE GREEN

green tea balanced with fragrant jasmine aroma

ILLY ESPRESSO

Espresso 5

Cappuccino 6

Latte 6

PEET'S COFFEE

5

Organic Uzuri African Blend & House Blend Decaffeinated