

# DESSERT



Items may change with the seasons.  
Organic & NON-GMO are used as much as possible.

## Meyer Lemon Gratin

Chilled Meyer Lemon Sabayon, Fresh Organic Berries, Raspberry Coulis, and a Dark & White Chocolate Cookie

## Vacherin

Meringue, Vanilla Ice Cream, Whipped Cream, Toasted Almonds, Hot Chocolate Sauce, & Fresh Organic Bananas

## Dual Mousse

Dark Chocolate, Espresso & Hazelnut Mousse, Crème Analgise, topped with Crunchy Chocolate Pearls.

## Old Fashioned Sundae

Banana Ice Cream topped with Coconut Cookie Crumbs Almonds & Carmel Sauce, Whipped Cream

## Seasonal Organic Crème Brûlée

Fresh Berries

## Chef Clemente's Organic Seasonal Pie

Choice of Ice Cream

## House Organic Ice Cream or Sorbet TRIO

Choice of 3 Seasonal Flavors

**DESSERT SELECTIONS \$8**

## DESSERT COFFEE

### Café Iced Espresso

Illy 100% Arabica Espresso, Kahlua, Van Gogh Vanilla Vodka, Fresh Cream

### Coffee Nudge

Brandy, Crème de Cocoa Dark | Kahlua Carmel Valley Coffee, Whip Cream, Cocoa

### Irish Coffee

Jameson Irish Whisky, Organic Brown Sugar, Carmel Valley Coffee, Whipped Cream, Nutmeg

### Quail Coffee Rush

Bailey's Irish Cream, Kahlua Frangelico Hazelnut Liqueur, Illy Espresso Whipped Cream, Cherry

**DESSERT COFFEE DRINKS \$12**

## DESSERT WINES

**Dolce** Late Harvest Wine | Napa Valley, CA | 2009 14 / 98  
**Merrivale Antiqua** Santa Lucia Highlands | Muskat 65

## PORT

Sandeman Ruby 9  
Fonseca Bin 27 Reserve Ruby 12  
Fonseca LBV 2008 10  
Croft Vintage Blend 2009 20  
**Ramos Pinto Tawny 20 Year 14**  
**Taylor Fladgate Tawny 30 Year 32**

## BRANDY

Christian Brothers  
Presidente  
B & B  
Daron Calvados

## COGNAC

Courvoisier VS  
Courvoisier VSOP  
Hennessy VS  
Hennessy VSOP  
Pierre Ferrand Amber  
Remy 1738 Acoro Royal



**COFFEE**

<b>Carmel Valley Coffee or Decaffeinated</b>	<b>3.50</b>
<b>Espresso</b> 4.5	<b>Double Espresso</b> 7
<b>Cappuccino</b> 5	<b>Double Cappuccino</b> 8
<b>Latte</b> 5	<b>Double Latte</b> 8
<b>Mocha</b> 5	<b>Double Mocha</b> 8