

DESSERT

ARTISAN CHEESE BOARD <i>Served with Fruit, Nuts and Local Honey</i>	\$14
FIG & HONEY CAKE <i>Spice Cake, Local Figs, Whipped Honey Cream & Candied Almonds</i>	\$8
CHOCOLATE BUDINO <i>Chocolate Cremoux, Devil's Food Cake, Blackberry, Toffee</i>	\$8
PEACH COBBLER TART <i>Crème Fraîche Curd & Cinnamon Streussel</i>	\$8
BROWN BUTTER COOKIES (3)	\$5
ICE CREAM or SORBET	\$3

DESSERT WINES

FAIRE LA FÊTE BRUT <i>Portugal Crémant de Limoux, France</i>	\$10.25
SEGURA VIUDAS <i>Brut Rosé, Spain</i>	\$9.25
TAYLOR FLADGATE L.B.V.	\$10
FONSECA 10yr TAWNY	\$12

COFFEE & LIQUEURS

CHOCOLATE FISH COFFEE	\$3.50
CHOCOLATE FISH NITRO COLD BREW	\$4.50
HOUSE-MADE COFFEE LIQUEUR	\$7
BAILEY'S IRISH CREAM	\$8
TIA MARIA COFFEE LIQUEUR	\$7

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