

# Artisan Cheese

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

## RAGGED POINT

**Stepladder Creamery, Cambria**

cow, soft & buttery, aged 12 days

## CAPRIAGO

**Bohemian Creamery, Sebastopol**

goat's milk, sweet, nutty, semi-firm, aged 8-10 weeks

## DRY JACK SPECIAL RESERVE

**Vella Cheese Co., Sonoma**

cow, hard, sweet, butterscotch, aged 18 to 24 months

## 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

Choice of One	7
Choice of Three	18
All Five	25

## Suggested Wine Pairings

*Late Harvest Sauvignon Blanc/Semillon, Oro Puro, Napa Valley 2014*  
15 per glass

*Sercial, Blandy's, Madeira 2002*  
18 per glass

# Desserts

<b>MINT DARK CHOCOLATE MOUSSE</b> pomegranate & cocoa nibs	<b>11</b>
<b>WARM APPLE FRITTER</b> cranberry compote & caramel sauce	<b>11</b>
<b>MEYER LEMON STEAMED PUDDING</b> huckleberry compote & whipped crème fraiche	<b>11</b>
<b>ICE CREAM SANDWICH</b> fudge cookies, burnt marshmallow ice cream & graham cracker	<b>11</b>
<b>PEAR GALETTE</b> crème fraiche ice cream & calvados toffee	<b>11</b>
<b>HOMEMADE ICE CREAM SUNDAE</b> butternut squash ice cream, maple syrup reduction, candied pecans & bourbon sable'	<b>11</b>
<b>SEASONAL SORBET</b>	<b>10</b>

# 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

*5% service charge added for San Francisco Employer Mandates*