

The Last Course

COFFEE-TOFFEE ICE CREAM SANDWICH

with Roasted Bananas and Salty Peanuts

BUTTERMILK PANNA COTTA

with Blood Oranges and Blood Orange Sorbet

CHOCOLATE CARAMEL TART

with Milk Chocolate Mousse and Caramel Ice Cream

GINGERBREAD TRIFLE

with Mascarpone Mousse, Cranberries, Kumquats and Pistachios

COCONUT TAPIOCA

with Passion Fruit Sorbet and Crispy Coconut Wafers

CARAMELIZED APPLE TART

with Apple-Cranberry Sorbet and Vanilla Crème Fraîche

SPICED RED WINE-POACHED PEARS

with Pear Sorbet and Ginger Custard

SORBET SAMPLER

Passion Fruit, Coconut, Pear and Apple-Raspberry

WARM SUGAR & SPICE DOUGHNUTS

12.

CHEESE PLATE

Humboldt Fog, Cypress Grove, Humboldt County, CA

Bright, tangy, pasteurized, soft-ripened goat's milk

Petit Basque, Basque Pyrenees, France

Firm, nutty, slightly fruity sheep's milk

Saint Agur, Auvergne, France

Double cream blue cheese, buttery and spicy, cow's milk

4. each

To Bring Home

CHOCOLATE CHIP OR OATMEAL RAISIN COOKIES

Just Baked 1/2 dozen 7.5 dozen 12.