

# BARTARTINE

## DESSERT

*\$7.50*

Chocolate trifle with amarena cherries and whipped cream

Meyer lemon pot de crème with huckleberries and biscotti

Rhubarb and apple galette with buttermilk ice cream

Coconut rice pudding with rum raisins and gingersnaps

Honey vanilla parfait with citrus salad and pistachios

*\$5.00*

Affogato with vanilla ice cream and Four Barrel espresso

Moscato d'Asti with blood orange sorbet and shortbread

## CHEESE

*Served with fresh fruit, marcona almonds and Tartine walnut bread*

*One \$7 / Two \$14 / Three \$20*

Minuet ~ Andante Dairy, California ~ goat's milk, semi-soft

Big Woods Blue ~ Shepherd's Way Farms, Minnesota ~ raw sheep's milk, semi-firm

Willoughby ~ Ploughgate Creamery, Vermont ~ cow's milk, semi-soft

Oldwick Shepard ~ Shepard Valley Creamery, New Jersey ~ raw sheep's milk, firm

## AFTER DINNER DRINKS

La Caudrina Moscato d'Asti	8
Domaine de Durban Muscat	9
Sutton Cellars "La Solera"	11
Niepoort Tawny Port, 10 yr	10

## FOUR BARREL COFFEE

2-cup coffee	2.5
6-cup coffee	7.5
Espresso	2.25
Cappuccino	3.5
Latte	3.75

## TEA

"Monkey Picked" Oolong tea	5.5
White Peony white tea	3
Jade Spring green tea	3
Earl Grey tea	2
Mint tisane	3

*A 4% surcharge provides health care for all of our employees.  
Service charge of 18% will be added to parties of six or more. Corkage \$15 per bottle (maximum two bottles).*