

BARTARTINE

DESSERT

\$7.50

Chocolate and peppermint vacherin with cocoa nib meringue

Meyer lemon pot de crème with huckleberries and cornmeal biscotti

Pippin apple and cranberry crisp with brown butter ice cream

Honey roasted pears with walnut cake and thyme ice cream

Persimmon pudding with maple crème fraîche and spiced pecans

\$5.00

Affogato with vanilla ice cream and Four Barrel espresso

Moscato d'Asti with warren pear sorbet and gingersnaps

CHEESE

Served with fresh fruit, marcona almonds and Tartine walnut bread

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

Ewe's Blue ~ Old Chatham Sheep Herding Company, New York ~ sheep's milk, soft

Legato ~ Andante Dairy, California ~ cow's milk, semi-soft

Classico ~ Tumalo, Oregon ~ goat's milk, semi-firm

Dry Jack Special Reserve ~ Vella, California ~ cow's milk, firm

AFTER DINNER DRINKS

La Caudrina Moscato d'Asti	8
Domaine de Durban Muscat	9
Niepoort Tawny Port, 10 year	10
Gran Barquero PX Sherry	8.5

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
Lemon verbena 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).