

# CHEESES

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American artisanal and farmhouse cheeses with fresh baguettes, honeycomb, fresh honey dates, quince paste and cherry fig chutney

**bandich cheddar** Fiscalini farms, San Joaquin Valley, California - firm, nutty, mildly sweet and mellow

**purple moon cheddar** Fiscalini farms, San Joaquin Valley, California - cabernet sauvignon soaked and moderately sharp sweetness

**marieke gouda** Holland's Family Farm, Thorpe, Wisconsin - slightly nutty and creamy

**mouco colorouge camembert-style** Mouco Cheese Company, Fort Collins, Colorado – washed rind, soft interior with complex flavors

**mine shafts blue** Cedar Ridge, Rocklin, California – savory, full flavored, gold-mine aged Roquefort style bleu-vein

**San Andreas sheep** Bellwether Farm, Valley Ford, California – smooth, full-flavored with richer, buttery character

**Bermuda triangle goat** Cypress Grove Chevre, McKinleyville, California – soft-ripened, double-rinded with earthy yet mild truffle-like finish

**truffle tremor goat** Cypress Grove Chevre, McKinleyville, California – truffle speckled, velvety, creamy texture with tangy earthiness

3 CHEESE TASTING FOR 16

5 CHEESE TASTING FOR 25

# SIGNATURE AFTER DINNER COCKTAILS

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**espresso martini** 15  
espresso, baileys, kahlúa, navan vanilla liqueur

**banana flow** 12  
malibu banana, stoli vanil, godiva dark chocolate, kahlúa, fresh banana, half and half, cinnamon sugar spice mix

**royal treatment** 12  
baileys, frangelico, grand marnier, espresso, Tender signature coffee, half and half, orange zest, topped with whipped cream

**irish coffee** 15  
jameson 18yr irish whiskey, brown sugar, Tender signature coffee, topped with fresh whipped cream

# AFTER DINNER BEVERAGES

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## DESSERT WINES

robert mondavi moscato d'oro  
maculan torcolato  
joseph phelps eisrebe

10  
20  
30  
10  
10  
12  
12  
16  
20  
20

## PORTS

fonseca LBV, 2001  
fonseca bin 27  
warres 2000  
grahams 10 yr tawny  
sandeman 20 yr tawny  
taylor fladgate 30 yr tawny  
taylor fladgate 1985

## COGNAC

hennessy vs  
courvoisier vs  
courvoisier vsop  
rémy martin vsop  
courvoisier napoleon  
martell cordon bleu  
rémy martin xo  
martell xo

12  
12  
15  
15  
17  
25  
30  
30

## CORDIALS

grand marnier  
grand marnier, 100 yr  
grand marnier, 150 yr  
navan  
fernet branca  
sambuca romana

13  
25  
35  
9  
9  
10

# CHOCOLATE DESSERTS

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<b>dark chocolate soufflé</b>	8
<i>rhubarb strawberry sauce and Godiva white chocolate crème anglaise</i>	
<b>campfire-more than a-s'more</b>	8
<i>toasted homemade marshmallows, peanut butter, warm flourless chocolate cake, chocolate sauce and graham cracker cookies</i>	
<b>grandma's old-fashioned chocolate cake</b>	8
<i>just like grandma used to make, rich and moist chocolate cake with chocolate fudge ganache, chocolate sauce and vanilla bean gelato</i>	
<b>chocolate truffles and solid chocolates</b>	8
<i>6-piece assortment of hand-rolled dark, milk and white chocolate truffles plus solid dark, milk and white valrhona chocolates</i>	
<b>Swiss chocolate fondue for 2</b>	14
<i>warmed milk chocolate, farmer's market fruit, dried fruit, crispy rice treats, pound cake, homemade marshmallows and cookies</i>	

# SPECIALTY DESSERTS

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<b>strawberry shortcake</b>	8
<i>farmers market strawberries, pound cake, strawberry gelato and whipped cream</i>	
<b>banana's foster bread pudding</b>	8
<i>cinnamon banana brioche, banana gelato and banana rum sauce</i>	
<b>New York style cheesecake</b>	8
<i>cream and goat cheese, caramel sauce, chocolate and pecans on apple graham cracker crust</i>	
<b>crème brûlée</b>	8
<i>Tahitian vanilla bean custard, shortbread cookie and huckleberry compote</i>	
<b>malted milk shake</b>	8
<i>your choice of gelato with malted milk, chocolate pieces, homemade marshmallows and whipped cream</i>	

GELATO   <i>artisan style Italian ice cream</i>	SORBET   <i>iced fresh fruit puree</i>	
vanilla bean	4 green apple	4
chocolate	4 mango	4
strawberry	4 raspberry	4
banana cream	4 coconut	4
cappuccino	4 lemon - sugar free	4
4-gelato tasting	8 4-sorbet tasting	8

*all gelatos and sorbets served with chocolate pizzelle cookie*