

FIG & OLIVE DESSERTS \$10



DESSERT "CROSTINI"

Amarena Cherry, Mascarpone, Pistachio
Shortbread with Micro-Basil

CARAMELIZED APPLE TART

Crisp Puff Pastry with Caramelized Apples, Vanilla Ice Cream

WARM CHOCOLATE SOUFFLE

Candied Orange & Vanilla Ice Cream

CRÈME BRULÉE CHEESECAKE

Crunchy Olive Oil Crisp with Thyme Macerated Figs

MARZIPAN CAKE

Olive Oil Gelato, Candied Orange Olive Oil & Toasted Almonds

CHOCOLATE POT DE CRÈME

Crunchy Praline Financiers & Vanilla Cream

RASPBERRY SORBET

Lemon Yogurt Mousse with Crunchy Meringue

ANDREW'S TASTING & SHARING PLATE

your choice of 4 Bite-Sized Desserts

Crème Brulée Cheesecake

Warm Marzipan Cake

Dessert Crostini

Chocolate Pot de Crème

Crunchy Praline

Raspberry Sorbet

CHEESE \$19

*Served with Fig & Olive Walnut
Tapenade & Marcona Almond*

Fromage de Chevre (Goat)

Gorgonzola Dolce (Cow)

Robiola (Cow/Sheep)

Manchego (Sheep)

Rocchetta (Cow)

WARM GOAT CHEESE

IN FIG LEAF \$16

Warm goat cheese & lavender
honey wrapped in fig leaf, served
with fig chutney, walnut and
black olive crackers

Executive Pastry Chef Andrew LeSturgeon

FIG & OLIVE



COFFEE

"La Colombe" (Regular or Decaffeinated)

American Drip \$3

Espresso \$3.75

Cappuccino \$4.50

Macchiato \$3.75

Latte \$4.50

Double Espresso \$4.25

TEA \$4

Harney and Sons

Earl Grey Supreme (Black)

Ceylon (Black Tea)

Chamomile (Herbal)

Citrus (Green)

Dragon Pearl (Jasmine)

Sencha (Japanese Green Tea)

PORT & DESSERT WINE

Moscato d'Asti, "Bricco Quaglia" La Spinetta 2010 \$8

Chateau de Juge, Cadillac 2006 \$9

Dindarello, Moscato IGT, Veneto 2009 \$13

Taylor Fladgate Fine Tawny Port \$8

Hidalgo, Pedro Ximenez \$14

Taylor Fladgate 20 year \$16

