

Farmhouse Blackberry Peach Pie white honey glaze, sweet cream 8.25

Huckleberry Crème Brulee spiced grissini 8.25

White Chocolate Semifreddo espresso cream, almond praline 8.75

Laura Chenel Goat Cheese Tart orange blossom honey 8.50

Cordillera Dark Chocolate Cake amarena cherries, cream 8.75

Cookies for Two selection of homemade cookies 8.00

Oxnard Berries and Cream 8.00

Farm Fresh Seasonal Sorbet 7.75

ARTISAN CHEESES

Jasper Hill Farm “Bayley Hazen Blue” raw cow

Wisconsin Dairy Co-op “Dante” sheep

Cowgirl Creamery “Mt. Tam” organic cow

Achadinha Cheese Co. “Capricious” raw goat

three 15.00

Pastry Chef Manuel Ortega

Napa Valley Grille | 310-824-3322



WINE

Merryvale Antigua Muscat de Frontignan	
John Anthony Late Harvest Sauvignon Blanc	8.75
Far Niente "Dolce"	10.00
	19.50

PORT

Graham's Six Grapes	
Fonseca 10 year old tawny	9.00
Graham's LBV Porto 2001	8.75
Taylor Fladgate 20 year old tawny	9.75
Taylor Fladgate 30 year old tawny	15.00
Taylor Fladgate 40 year old tawny	20.00
	25.00

COGNAC

Courvoisier VS	
Remy Martin VSOP	12.00
Remy Martin XO	16.75
Remy Martin Louis XIII	26.00
	130.00

SCOTCH

Glenfiddich 12 year old	
Glenfiddich 18 year old	10.00
Glenfiddich 30 year old	18.00
Glenlivet 12 year old	25.00
Glenlivet 18 year old	10.00
Glenmorangle	15.00
Talisker 10 year old	12.00
Macallan 12 year old	12.00
Macallan 18 year old	12.00
Lagavulin 16 year old	18.00
Talisker 10 year old	12.00
Laphroig 10 year old	12.00
Highland Park 12 year old	12.00
Oban 14 year old	12.00
	14.00

FLIGHTS

WINE <i>Sweet, perfectly balanced with acidity</i>	
John Anthony Late Harvest Sauvignon Blanc	15.00
Merryvale Antigua Muscat de Frontignan	
Far Niente "Dolce"	

PORT *Tannic ruby, nutty 10 yr old & raisin rich 20 yr old*

Fonseca 10 year old tawny	15.00
Graham's "Six Grapes"	
Taylor Fladgate 20 year old tawny	

SCOTCH *Tastes from Isle of Skye, Islay and Highland*

Talisker 10 year old	15.00
Macallan 12 year old	
Lagavulin 16 year old	