

# THIS IS A SAMPLE MENU

## DESSERTS BY LA SONYA DAVIS

### BOSTON CREAM PIE \$8

with chocolate ganache

### KEY LIME CHEESE CAKE \$8

with whip cream

### COCONUT CAKE \$9

### MOCHA CAKE \$8

chocolate shavings

### ALMARE'S GELATO (3 OZ.) \$3.50 PER SCOOP

flavors: vanilla, bittersweet chocolate, strawberry, cherry amarena (cherry cream), or toasted almond & caramelized fig



## BEVERAGES

### DESSERT WINE

12 Adelsheim, Deglace (Ice Wine), Pinot Noir \$8.50

13 M. Chapoutier, Banyuls, Grenache \$7

### PORTO

Graham's 10 year Tawny Porto \$9

Graham's 20 year Tawny Porto \$11

### COGNAC, ARMAGNAC, BRANDY, GRAPPA

Hennessy, Cognac \$10

Dudognon, Reserve Cognac \$11

Paul Giraud Napoleon, Cognac \$15

Chateau de Tariquet, Armagnac \$9

Adrien Camut 6ans d'age Calvados \$10

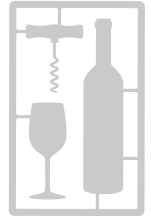
Daron Fine Calvados \$8

Laird's Straight Apple Brandy \$7

Lustau Rare Cream Sherry \$11

Clear Creek Distillery, Muscat Grappa \$9

Il Poggione, Grappa di Brunello \$13.50



## HOT BEVERAGES

### COFFEE *Mr. Espresso* (Oakland)

Regular / Decaf \$3

Espresso \$2.50 Cappuccino \$3.50

Latte \$3.75

### TEA \$3 *Far Leaves* (Berkeley)

Breakfast (black)

Earl Grey (black)

Genmaicha (green)

Spearmint (herbal)

Blood Orange (herbal)



### HOUSE-MADE HOT CHOCOLATE

Classic \$3

Salted Caramel \$3.50