

# cuvée

N A P A

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## SUGAR

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### Bananas Upside Down / 9.5

caramelized sugar, rum anglaise, walnut brittle, spice whipped cream, candied ginger

### Hazelnut Pot du Crème / 9.5

chocolate hazelnut custard, black bottom, annette's honeycomb candy, crunchy praline bark, whipped cream

### Berry Shortcake / 9.5

vanilla infused muscat soaked sponge cake, fresh berries, yogurt chantilly, almond lace

### Mascarpone Panna Cotta / 9.5

chilly blood orange soup, fresh home grown lavender, candied orange

### From The Windowsill / 9.5

seasonally inspired galettes and pies paired with appropriate ice cream or garnish, changes frequently

### Chocolate & Pinot / 9.5

molten dark chocolate torta fresh from the oven, roasted strawberries, pinot noir syrup, vanilla bean whip, chocolate lavash (please allow extra time)

### Aunt Luzaire's Petal Bread / 9.5

petals of cinnamon n' sugar dough rolled in sweet butter and walnuts with plenty to dip in! perfect for sharing

### Farmhouse Cobbler / 9.5

seasonal central valley fruit with real country biscuit trimmings

### Wine Country Hot Fudge Sundae / 9.5

annette's chocolate & white chocolate cabernet ice cream, hot fudge, cabernet soaked chocolate cake, cocoa-nib tuille, white chocolate powder

### Sorbet Sundae / 9.5

farmers' market inspired sorbets and ices

### Farmhouse Cheese Board / 14

3 cheeses

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Executive Chef Jordan Mackey  
Pastry Chef, Sally Pereira-Cox

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## SWEET WINES

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	glass
Robert Mondavi Moscato D'oro	8
Merryvale "Antigua" Muscat	10
Beringer Nightingale	11
Hill Family Late Harvest Sauvignon Blanc	10
Ferrari Carrano "El Dorado Noir" Black Muscat	10
Taylor Ruby Port	7
Taylor "LBV" Port 2005	6
Taylor "10 year" Tawny Port	10
Taylor "20 year" Tawny Port	12

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