

Hand Crafted Desserts

Chef's Turnovers of the Day

Two rustic pastries with vanilla ice cream
and crystalized sugar 10.00

Crème Brûlée of the Day

Chilled custard, caramelized sugar 10.00

Cheesecake of the Day 10.00

House-Made Chocolate Mousse

Decadently rich and creamy *G/F* 9.00

Cream Cheese Carrot Cake *G/F* 12.00

Cheese Plate Three Cheeses, Apples, Mushrooms,

House Pickles, Olives, and Fig Chutney *G/F* 18.95

Liquid Desserts

Tawny Port, by Gloria

Outstanding sweet red fruit! 2.5 oz 7.00

• **Julian Gold, by Menghini**

Deliciously sweet dessert wine. 2.5 oz 7.00

Sauternes, by La Fleur Renaissance

Luscious and great with cheesecake! 2.5 oz 9.00

• **Sparkling Julian Apple Wine, Volcan Mtn.**

Lightly sweet and deliciously apple! 10.00

Sparkling Brut, Veuve du Vernay

'Split' individual bottle 6.00

• **Julian Apple Cider Mimosa**

Sparkling Wine with Julian Apple Cider! 8.50

• **Julian Double Apple Mimosa**

Julian Sparkling Apple Wine and Apple Cider 10.00

Hot Tea

Black, Green, Herbal 3.95

Café Moto Fair Trade, Organic Coffee

Served with Cream, Sugar and Sweetener

Fresh Brewed Drip Coffee

Caffeinated or Decaffeinated 3.95

French Press Coffee Service

For One or Two: 5.50/8.50