



mill valley KITCHEN

dessert

POACHED PEAR WITH TROPICAL FRUIT SALAD \$10

seasonal fruit salad, lychee, banana passion fruit sauce, lychee sorbet

FLOURLESS CHOCOLATE TORTE \$10

almond short crust, chocolate coconut ganache, rhubarb ginger sorbet, mint, chocolate cigarette

BAKLAVA \$10

walnuts, pistachio, orange, rosewater, local honey, burnt honey ice cream, candied orange wheel

WARM CHOCOLATE CHIP COOKIES \$8

3 cookies, served with milk

miniatures

MAPLE PANNA COTTA \$4

volcanic rock salt

HAZELNUT TIRAMISU \$4

hazelnut praline

BUTTERSCOTCH BUDINO \$4

rosemary pine nut cookie

PEANUT BUTTER S'MORE \$4

peanut chocolate mousse, house marshmallow, graham cracker, roasted peanut, chocolate sauce

TROPICAL FRUIT SALAD \$4

seasonal fruits, lychee, banana passion fruit sauce, lychee sorbet

STRAWBERRY RHUBARB CREAM PIE \$4

strawberry rhubarb compote, chantilly cream, whipped mascarpone, almond crumble

MINI DESSERT TRIO \$11

pick any 3 miniatures

night caps

GRAHAM'S SIX GRAPES RESERVE PORT \$8

GRAHAM'S 20YR TAWNY PORT \$13

LIMONCELLO \$10

DAMPFWERK BARRELED APPLE BRANDY \$13

ESPRESSO MARTINI \$15

vodka, bailey's, kahlua, espresso

CAFÉ ESPAÑOL \$12

kaluah, grand marnier, rum, coffee, nutmeg, whipped cream

coffee/tea

HOT TEA \$4.5

COFFEE \$4

ESPRESSO \$4

AMERICANO \$4

CAPPUCCINO \$5

LATTÉ \$5