

DESSERTS



Cheese Plate

*Curated Selection of Domestic and International
Cheeses with Seasonal Accompaniments*

Peach Mousse Tower 15

cheesecake, lemon curd, peach verberna coulis

Butterscotch Pot de Crème 14

guittard chocolate pudding, hazelnut bark

Chocolate Mousse Cake 15

Toasted Meringue, Vanilla Ice Cream

Gluten Free Chocolate Torte 14

berry compote, whipped cream

Brix Banana Split 20

caramelized banana,
chocolate malt, hazelnut and caramel ice cream,
candied hazelnuts, peanut butter, chocolate sauce

Trio of Seasonal Sorbets 14

Box of Brix Truffles 20

Point Reyes

Farmstead's Original Blue

Raw Cow's Milk, Point Reyes California

Beehive's

Barely Buzzed

Cow's Milk, Utah

Cypress Grove's

Humbolt Fog

Goat's Milk, Point Reyes California

Cascadia Creamery's

Sleeping Beauty

Raw Cow's Milk, Washington

Sebastian von Trapp's

Oma

WINES & PORT



Cocktails

Kelleher cabernet sauvignon ganache

Cow's Milk, Waistfield Vernon

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Grgich Hill Violetta 2018

Late Harvest, Napa 25

Kopke Tawny 10 year

Douro Valley 10

Hennessy XO

Extra Old Cognac 22

Taylor Fladgate Tawny 20 year

Douro Valley 22

Espresso Martini 16

fresh espresso pull, absolute elyx vodka, coffee liqueur

Dubai Chocolate Frozen Martini 18

Vodka, dark chocolate de cacao, orgeat

Brix Dog Biscuits 11

Bacon & Oats t