

WINE CASK

RESTAURANT



DESSERTS

BREAD PUDDING, bourbon-salted caramel	9.
BUTTERSCOTCH PUDDING, whipped cream, fleur de sel, caramel	7.
STRAWBERRY MOUSSE, chocolate, vincotto, strawberry gelato	12.
CHOCOLATE MOLTEN LAVA CAKE, nutella ice cream	10.
WARM COOKIE PIE, chocolate sauce, vanilla ice cream	12.
LAVENDER CRÈME BRÛLÉE	10.
ICE CREAM & SORBET two scoops, shortbread cookie	7.

CHEESE & CHARCUTERIE PLATE

Trio of Cheese-Chef Cogan's daily selections **\$16**
*with honeycomb, candied pecans, fresh fruit,
dried fruit, quince paste & toast*



Charcuterie - Prosciutto & Dry Salami **\$14**
with grain mustard & sweet gherkins

Cheese & Charcuterie **\$28**

AFTERWARDS

'13 Storm Late Harvest Sauvignon Blanc, Santa Ynez Valley	13.
'14 The Ojai Vineyard Late Harvest Riesling, Santa Barbara County	15.
Hidalgo Sherry; Manzanilla, Amontillado or Oloroso	7.
Sherry Flight- 1oz. Pour of Each- Manzanilla, Amontillado and Oloroso	10.
Graham's 10 Year Tawny Port, Portugal	12.
Graham's 20 Year Tawny Port, Portugal	17.
Graham's 30 Year Tawny Port, Portugal	24.
Graham's 40 Year Tawny Port, Portugal	35.
Graham's Sampler Tawny Port, Portugal (1oz. Pour of 10,20,30)	18.
Espresso Martini; Corbin sweet potato vodka, orgeat, espresso	12.
Limoncello	10.