

# RIVOLI

## DESSERT

*10 each*

raspberry & lemon sorbets, little cookies

tcho chocolate cake, hazelnut gelato, espresso caramel

gâteau basque, vanilla ice cream, bing cherry

raspberry & peach fool, meringue, pistachio

hot fudge sundae, whipped cream, toasted nuts



## DESSERT

*Glass (6 oz)*

Moscato d'Asti La Morandina *Piedmont Italy 2016 / 9*

Brachetto d'Acqui Banfi Rosa Regale *Piedmont Italy 2015 / 13*

*Glass (3 oz)*

Moscatel do Douro Clã *Portugal nv / 8*

Semillon de Soleil Stony Hill *Spring Mountain Napa 2014 / 16*

Porto Blanco Santa Eufemia *Douro Portugal 1973 / 18*

"Port" Heitz Cellar *Ink Grade Napa nv / 9*

Tawny Port Niepoort *Portugal 10 year old / 11*

Bual Madeira Cossart Gordon *Portugal 5 year old / 9*

Banyuls Rimage Cornet & Cie *Roussillon France 2012 / 8*

*Bottles (375 mL)*

Sauternes Château Grand-Jauga *Bordeaux 2011 / 36*

Sauternes Château de Malle *Bordeaux 2005 / 75*

Recioto della Valpolicella Classico Buglioni *Veneto Italy 2008 / 50*

Semillon de Soleil Stony Hill *Spring Mtn Napa 2014 (\$) / 64*

## COFFEES & TEAS

*coffees roasted by Mr Espresso*

drip: Guatemala fair trade/shade grown / 4

drip: decaffeinated Swiss water process / 4

espresso: "Golden Gate" blend fair trade/shade grown / 3

espresso: decaffeinated Swiss water process / 3

cappuccino / 4

caffé latte / 5



*teas sourced from Far Leaves Tea*

earl grey or darjeeling (organic black) / 5

spearmint or chamomile (organic herb) / 5

purple bamboo (green) / 5

rooibos (decaffeinated) / 5