

# Quiessence



## Dessert Menu

August 28<sup>th</sup>, 2010

After Dinner Cheese -3 (per person/per cheese)  
From America's finest small dairies.

### Today's Cheeses

Beehive Cheese Co. Barely Buzzed (Uintah, Utah)  
Beehive Cheese Co. Promontory Cheddar (Uintah, Utah)  
Pedrozo Dairy Northern Gold (Orland, California)  
Cypress Grove Humboldt Fog (Humboldt, California)  
Point Reyes Blue Cheese (Point Reyes, California)  
Marin French Triple Cream Brie (Petaluma, California)  
Black Mesa Ranch Fresh Goat (Snowflake, Arizona)  
Black Mesa Ranch Feta (Snowflake, Arizona)

### from our Pastry Shop

#### Ice Cream & Sorbet -6

Prickly Pear Sorbet  
Strawberry Ice Cream  
Watermelon Sorbet

#### Toasted Olive Oil Cake -9

with roasted nectarines,  
almonds and strawberry  
ice cream

#### Vanilla Custard "Ravioli" -9

with vanilla custard, toasted pine nuts,  
chocolate sauce, powdered sugar,  
shaved chocolate

### House Digestifs and Dessert Wine

2008 Dos Cabezas "Cades" -7  
2008 Justin "Obtuse" American Style Port -8  
2007 King Estate "Vin Glace" Pinot Gris -8  
Clear Creek Distillery Williams Pear Brandy -14

French Press Coffee  
Revolution Teas  
Espresso

# Quiessence



## Dessert Menu

August 28<sup>th</sup>, 2010

After Dinner Cheese -3 (per person/per cheese)  
From America's finest small dairies.

### Today's Cheeses

Beehive Cheese Co. Barely Buzzed (Uintah, Utah)  
Beehive Cheese Co. Promontory Cheddar (Uintah, Utah)  
Pedrozo Dairy Northern Gold (Orland, California)  
Cypress Grove Humboldt Fog (Humboldt, California)  
Point Reyes Blue Cheese (Point Reyes, California)  
Marin French Triple Cream Brie (Petaluma, California)  
Black Mesa Ranch Fresh Goat (Snowflake, Arizona)  
Black Mesa Ranch Feta (Snowflake, Arizona)

### from our Pastry Shop

#### Ice Cream & Sorbet -6

Prickly Pear Sorbet  
Strawberry Ice Cream  
Watermelon Sorbet

#### Toasted Olive Oil Cake -9

with roasted nectarines,  
almonds and strawberry  
ice cream

#### Vanilla Custard "Ravioli" -9

with vanilla custard, toasted pine nuts,  
chocolate sauce, powdered sugar,  
shaved chocolate

### House Digestifs and Dessert Wine

2008 Dos Cabezas "Cades" -7  
2008 Justin "Obtuse" American Style Port -8  
2007 King Estate "Vin Glace" Pinot Gris -8  
Clear Creek Distillery Williams Pear Brandy -14

French Press Coffee  
Revolution Teas  
Espresso

# Quiessence



## Dessert Menu

August 28<sup>th</sup>, 2010

After Dinner Cheese -3 (per person/per cheese)  
From America's finest small dairies.

### Today's Cheeses

Beehive Cheese Co. Barely Buzzed (Uintah, Utah)  
Beehive Cheese Co. Promontory Cheddar (Uintah, Utah)  
Pedrozo Dairy Northern Gold (Orland, California)  
Cypress Grove Humboldt Fog (Humboldt, California)  
Point Reyes Blue Cheese (Point Reyes, California)  
Marin French Triple Cream Brie (Petaluma, California)  
Black Mesa Ranch Fresh Goat (Snowflake, Arizona)  
Black Mesa Ranch Feta (Snowflake, Arizona)

### from our Pastry Shop

#### Ice Cream & Sorbet -6

Prickly Pear Sorbet  
Strawberry Ice Cream  
Watermelon Sorbet

#### Toasted Olive Oil Cake -9

with roasted nectarines,  
almonds and strawberry  
ice cream

#### Vanilla Custard "Ravioli" -9

with vanilla custard, toasted pine nuts,  
chocolate sauce, powdered sugar,  
shaved chocolate

### House Digestifs and Dessert Wine

2008 Dos Cabezas "Cades" -7  
2008 Justin "Obtuse" American Style Port -8  
2007 King Estate "Vin Glace" Pinot Gris -8  
Clear Creek Distillery Williams Pear Brandy -14

French Press Coffee  
Revolution Teas  
Espresso