

Gather

Dessert

Goat milk semifreddo –olive oil cake, pumpkin, milk jam	8
Warm parsnip cake – Meyer lemon, chocolate, winter citrus, pecan (v)	8.5
Chocolate budino – yogurt ice cream, braised cherries, Sonoma salt	9
Sorbet – please ask your server for today's offering (v, gf)	3.5
Hopi pumpkin Cara Cara orange ice cream (gf)	3.5

Sweet Wine

Glass/Bottle

Sauvignon Blanc, 'Late Harvest Botrytis', Rock Wall 2008, Napa Valley	9/43
Late Harvest Riesling, Brooks 'Tethys – Estate' 2010, Willamette Valley	12/58
Late Harvest Zinfandel, Rock Wall 'Madruga Vineyard' 2009, Contra Costa County	10/48
Souzão-Touriga-Tinta Cao, 2 Horse Vineyard 'Vinho de Sombresa' 2008, Paso Robles	12/58

Dessert Cocktail

ROOT Beer Float – Root liqueur, Marian Farms brandy, housemade vanilla-cinnamon liqueur, heavy cream	11
Shots in the dark – Firelit coffee liqueur, Marian Farms brandy, espresso, cream	11

Coffee & Tea

Thanksgiving Coffee, Fort Bragg, CA

Coffee/Decaf	3.25
Espresso	3.25
Macchiato	3.5
Cappuccino	3.75
Latte	4
Mocha	4.5
Hot Chocolate	3.75

Numi Teas, Oakland, CA

Herbal

Chamomile Lemon	3
Ruby Chai	3
Moroccan Mint	3

Caffeinated

Earl Grey	3
Jasmine	3
Breakfast Blend	3

All espresso drinks are double shots. Soy
& almond milk available upon request.

Cake cutting fee 2.50 per slice