



## Desserts

*Lavender and Vanilla Bean Crème Brulée*...9

*Warm country apple tart*  
with caramel gelato and vanilla sauce...9

*Profiteroles au chocolat*...chocolate ganache filled cream puff  
with Mocha sauce, whipped cream and caramel angel hair...11

*Lemon Cake* with lemon curd filling,  
caramelized Mascarpone cream and a vanilla sauce...9

*Stella's Chocolate & Raspberry "Ding Dong"*  
chocolate cake, chocolate mousse, raspberries  
and chocolate glaze, with a cherry marmalade...10

*Cake Plating fee*...2.50



### *McConnell's Super Premium Ice Cream*...7

*Sweet Cream*...Delicious, pure sweet cream,  
with no Vanilla added...just buttery, rich goodness.

*Dark Chocolate Orange*...Pure dark Valrhona chocolate ice cream  
with a hint of orange zest.

*Island Coconut*...Just like it sounds...rich, coconut ice cream  
with shredded coconut.

*Summer Peach*...Tangy, tart peaches blended into rich sweet cream.

*Salted Caramel Chip*...Our rich, salty caramel ice cream  
with bittersweet Guittard chocolate flakes.

McConnell's Ice Cream, a local Santa Barbara tradition since 1949



### *Assiette de Chocolats*

a selections of four artisan chocolates...7

Champagne	French Kiss
Bressan	Bourguignon

Our chocolate selection is sourced from a local Santa Barbara French Chocolatier  
called Chocolats du Calibressan



### *Assiette de Fromage*

a selection of three French cheese with accompaniments...15

**Fourme D'Ambert**...A rich, assertive raw cow's milk blue from France,  
with a faintly bitter Flavor and soft, crumbly texture. In the mountains of  
central France, this fourme of blue has been a tradition  
since the turn of the last millennium.

**Buche Rondin**...A beautiful log of semi-aged goat's milk cheese from  
France. Creamy around the rind with a denser creaminess in the center. It is  
similar to Humboldt Fog, but not quite as salty and a slightly denser texture.

**Pont L'Eveque**...Pleasantly stinky brushed-rind cheese from the  
Normandy region of France. It has a bigger, more intense flavor than a  
Camembert, with a slightly drier texture. Great with bold red wines,  
such as Cabernet Sauvignon or Bordeaux!



Our cheese selection is sourced from a local Santa Barbara cheese shop called C'est Cheese

## Coffee

<i>Espresso</i>	4	<i>Capuccino</i>	4.50
<i>Macchiato</i>	4	<i>Café au lait</i>	4.50
<i>Café Crème</i>	4	<i>Café Noisette</i>	4.50
<i>Café &amp; Calvados</i>	8		
<i>French Coffee</i> ...Coffee liqueur, Cointreau, coffee and whipped cream			10

## Ports and Dessert Wines

<i>Glass</i>			
Adriano Ramos Pinto, Quinta da Ervamoira			9
Cockburn, Late Bottle Vintage "Anno"			8
Cockburn, 20 year Tawny			11
Dows Trademark Port			7
Fonseca Bin 27			7
Fonseca, 20 year Tawny			9
Graham's Six Grapes			7
Covey Run, Yakima Valley, Semillon Ice Wine			10
<i>Half Bottle</i>			
Chateau Rayne Vigneau, Sauternes, Bordeaux			68
Chateau D'Yquem, Sauternes, Bordeaux			430
Covey Run, Yakima Valley, Semillon Ice Wine			53
Domaine de Coyeux, Muscat, Beames-De-Venise			45
Paul Jaboulet Aîné, Muscat, Beames-De-Venise			64

## Digestifs

Grand Marnier	8
Raynal Napoleon V.S.O.P	12
Courvoisier	11
Remy Martin V.S.O.P	18
Remy Martin V.S. Grand Cru	13
Martell V.S.O.P. Medallion	13
Hennessey X.O	28

