

GARIBALDIS

—JULIE ANTONI—

*pastry chef*

—DESSERTS—

**fall fruit sorbets,**

cranberry, quince 7.

**chocolate budino,**

served warm with espresso ice cream, caramel sauce, praline 9.

**espresso-orange panna cotta,**

crunchy cookies, espresso caramel 9.

**plate of warm cookies,**

vanilla ice cream float 7.50

**fuji apple pecan crisp,**

cinnamon ice cream 8.50

**warm cranberry tart**

vanilla ice cream, spicy cranberry sauce 8.50

—ARTISAN CHEESES—

**blu del moncenisio**

italian blue cow's milk 5.

**pecorino lucano**

sheep's milk 5.

**langhe robiola**

piedmonte cow, sheep, goat's milk 5.

(garnishes: date terrine,  
hazelnuts, seasonal fruit, cranberry walnut levain)

—CHILLED  
DIGESTIVES—

nardini cedro 8.

veloce 8.

—DESSERT WINE—

quady elysium, black muscat, '05 8.

quady essencia, orange muscat, '05 8.

royal tokaji, red label 5 '03 15.

castelnau de suduiraut, sauternes '03 14.

badia di morrano, vin santo del chianti '03 16.

—SHERRIES—

emilio lustau, amontillado "los arcos" 6.5.

emilio lustau, fino jarana 7.

emilio lustau, manzanilla, paporusa 7.

emilio lustau, oloroso "don nuño" 8.

emilio lustau, rare cream 8.

—PORTS AND MADEIRAS—

benjamin nv tawny 8.

delaforce '94 18.

smith woodhouse lbv '95 9.

dow 10 yr tawny 12.

dow 20yr tawny 18.

graham's '80 25.

ramos pinto collectors' 8.

sandeman's founder reserve 8.

taylor fladgate lbv 2001 13.

sandeman's rainwater madeira 7.

cossart-gordon bual 10yr madeira 11.

broadbent 10yr malmsey madeira 12.

—CAFFE—

organic fair trade french roast caffè 3.25

danessi gold espresso 3.25

cappuccino 3.50.

caffè americano 3.25

caffè latte 3.75.

caffè macchiato 3.25

caffè mocha 3.75.

—LOOSE LEAF TEAS—

**from Far Leaves Tea-Berkeley**

Individually brewed 3.75

**black:** darjeeling, earl grey, breakfast tea(handmade blend)

**herbal(organic):** peppermint, chamomile

**green(organic):** everyday green