

F A R M  
AT THE CARNEROS INN

DESSERT

9

STRAWBERRY-HONEY PANNA COTTA

Vanilla-Roasted Strawberry Sauce,  
Lemon Frozen Yogurt, Pistachios

*Pinot Noir "Deglacé" Adelsheim Oregon 2007 - 12*

VANILLA CRÈME BRULÉE CHEESE CAKE

Toasted Walnut Crust, Strawberry Sandwich Cookies,  
Kiwi Sauce

*Late Harvest Sauvignon Blanc Honig Napa 2006 -18*

CHOCOLATE COFFEE MOUSSE PARFAIT

Cinnamon Zabaione, Coconut Sorbet

*Black Muscat Ferrari-Carano Sonoma 2007 -12*

FRENCH APPLE TART

Orange Confit, Cinnamon Sauce, Pecan Brittle,  
Maple Ginger Ice Cream

*Riesling Mt. Horrock's "Cordon Cut" Australia 2008 - 12*

HOUSEMADE ICE CREAMS AND SORBETS

Sugar Cone Tuile

*Late Harvest Riesling Pacific Rim "Vin de Glacière"*

*Washington 2006 - 10*

TRIO OF ARTISAN CHEESES

**Le Brebiou** – Sheep, Jurançon, France

**Fiscalini** – Cow, Modesto, California

**Bermuda Triangle** – Goat, Arcata, California

Marshall Farms Honeycomb, Fruit Compote