

F A R M

AT THE CARNEROS INN

DESSERT

CARMEL PASSION

Soft Caramelia Chocolate, Kahlua Ice Cream,
Passion Fruit, Salted Caramel

COCONUT MERINGUE

Meyer Lemon Cream, Pommelo Caviar, Coconut Sorbet,
Micro Cilantro

PUMPKIN PUDDING CAKE

Brown Sugar, Ginger White Chocolate,
Toasted Pepitas

CHOCOLATE SOUFFLÉ

Vanilla Malt Ice Cream

APPLE PAVÉ

Confit, Cinnamon & Nutmeg
Vanilla Bean Custard, Caramel Popcorn

SELECTION OF HOUSE MADE ICE CREAMS or SORBETS

TRIO OF ARTISAN CHEESES

SHEPARDISTA – Sheep's Milk, Bleating Heart, Sonoma CA
HUMBOLT FOG -Goat's Milk, Cypress Grove, CA
ROUGE RIVER BLUE – Cow's Milk, Rouge Creamery, Oregon

PASTRY CHEF ANNA SPRINGER