

dessert

LEMON VERBENA PANNA COTTA

compressed peaches, sicilian pistachio, huckleberry 9

WARM ALMOND TART

plums, candied fennel, oatmeal crumb, almond sorbet 9

CHOCOLATE COFFEE CUSTARD

cocoa nibs, saffron bubbles, banana sorbet 9

LOCAL FIG NAPOLEON

whipped mascarpone, pine nuts, plum sorbet 9

LAVENDER WHITE CHOCOLATE MOUSSE

blueberries, honey, caramelized hazelnuts 9

910 SIGNATURE HALF BAKED CHOCOLATE CAKE

caramel sauce, whipped cream 9; vanilla ice cream 10

artisan cheeses

MANCHEGO

*sheep's milk, served with toasted almonds
Spain*

GRAFTON CHEDDAR

*cow's milk, served with apples
Vermont*

POINT REYES BLUE

*cow's milk, served with verjus poached raisins
California*

TRUFFLE TREMOR

*goat's milk, served with honeycomb
California*

one cheese 6

four cheese 18

PASTRY CHEF JACK FISHER