

Valrhona Manjari Chocolate Soufflé 19

Topped with Warm Chocolate Sauce and Tahitian Vanilla Bean Cream

Coconut Panna Cotta 16

Passion Fruit Curd, Compressed Pineapple, Matcha Streusel, Mango Sorbet

Marionberry Soufflé 19

Crème Fraîche Gelato, Wild Elderflower Crème Anglaise

Decadent Chocolate Cake 16

Milk Chocolate Feuillantine, Dulcey Mousse, Malted Milk Gelato

San Ysidro Ranch Meyer Lemon Tart 14

Blackberry Compote, Crisp Meringue, Local Wildflower Honey Chantilly

Goat Cheesecake 16

Caramelized Walnuts, Black Cherry Sorbet, Thyme

Selection of Artisan Cheese

Fig Jam, Marcona Almonds, Honey-Comb, French Baguette Crostini

Choice of Three or Five Cheeses 20/34

Flambéed Tableside

SYR Baked Alaska 19

Devil's Food Cake with SYR Mint Chip Ice Cream
Flambéed with Kirsch Cherry Liquor

Classic Crepes Suzette 19

Traditional Crepes, Echiré Butter Flavored with Orange Zest and
Grand Marnier Liquor Topped with Caramelized Orange Segments

Traditional Bananas Foster 19

Caramelized Banana Flambé with Dark Rum served over
House-Made Tahitian Vanilla Bean Ice Cream

Strawberry Shortcake 19

Organic strawberries Caramelized with Kirsch served over Tahitian Vanilla
Bean Ice Cream, Pound Cake, and a drizzle of Villa Mandori Aged Balsamic
Vinegar

Not Served Inside Plow & Angel

FORTIFIED

PORT

Dow's 10yr Tawny MV 12

Dow's 30yr Tawny MV 25

Dow's 40yr Tawny MV 35

Niepoort 1983 38

Niepoort Late-Bottled Vintage 2013 11

MADEIRA

D'Olivera, Sercial 1977 39

D'Olivera, Verdehlo 1973 43

D'Olivera, Boal 1987 27

LATE-HARVEST

SAUTERNES

Château Doisy-Vedrines 2005 15

Château d'Yquem, Grand Cru 1oz 1989 55/1oz.