

# DESSERT MENU

*Pastry Chef Tracy Mattson*

## **Barndiva Peanut Butter Bar**

Vanilla Bean Ice Milk  
Chocolate Streusel, Peanut Butter Mousse  
& Maldon Chocolate Ganache  
\$9

## **The Barn Cake**

Red Velvet Swirl Cake  
Mascarpone Mousse, Raspberry Cream,  
Cara Cara Orange Sherbet  
\$9

## **Strawberry Semifreddo**

Almond Dacquoise  
Minted Strawberries  
Rhubarb Vanilla Compote  
\$9

## **Artisan Cheese**

Handmade Cheeses From  
Around The World  
\$22



## **Dessert Wines**

Cambria, Late Harvest Viognier 2005	8
Loosen, B.A. 2006	12
Oremus, Tokaji Aszú, Hungary 1999	15
Peterson Winery, Muscat Blanc, D'CV 2006	8

## **Port**

Cockburn's 20 Yr Tawny, N.V.	12
Sandeman 10 Yr Tawny, N.V.	8
Smith-Woodhouse, Ruby Porto 1995	12
Warre's Ruby Porto N.V.	8

## **Cognac**

Chateau Montifaud XO	15
Maison Surenne Borderies	14
Hennessy V/SOP	13
Maison Prunier XO	22
Remy Martin XO	20

## **Brandy & Calvados**

Germain-Robin Barrel No. V14, 100% Viognier	22
Germain-Robin Alambic Brandy	11
Germain-Robin XO Brandy	17
Le Morton, Réserve, Vieux, Calvados	12
Adrien Camut, Calvados	13

## **Grappa & Eau de Vie**

Asian Pear-In-The-Bottle, <i>Gabriel Farms</i>	10
Bassano Del Grappa	8
St. George, Poire Williams	10
Germain-Robin, Zin Grappa	13
Mirabelle <i>Organic Mirabelle Plum Eau de Vie</i>	9

## **Aperitifs & Digestifs**

Averna	7
Cynar	7
Fernet-Branca	7
Limoncello	7
Sambuca Molinar	8.5

## **Coffee & Tea**

*Specially Roasted for Barndiva by Flying Goat Coffee*

French Press Small	4.95
French Press Large	10.95
Espresso	3
Cappuccino	3.5
Café Latte	4

*All Organic and Uniquely Sourced by Rishi Tea.*

Chamomile Blossom	4.95
Earl Grey	4.95
Jasmine Pearls (Green)	4.95
Orange Blossoms (Green)	4.95
Peppermint	4.95