

DOLCI E FORMAGGI

Panna Cotta, 6
Red wine sauce, pomagranate
Zuccotto, 6
Sponge cake, calvados, raspberries, amaretti,
raspberry sauce
Frangipane, Almond & Apple Puff, 6
Caramel sauce, whipped cream
Warm Chocolate Cake, 7
Toffee sauce
Housemade Gelato, 6
Available Flavors:
Vanilla, Chocolate Espresso

Selection of Fine Chocolates

Choice of three, 10 dollars
available after 5pm daily

MILK CHOCOLATE & ORANGE (35%), Holland
GIANDUJA MILK CHOCOLATE (26%), Belgium
DARK CHOCOLATE WITH ESPRESSO (70%), Colombia
DARK CHOCOLATE (53%), Colombia
EXTRA DARK CHOCOLATE (82%), California
DARK CHOCOLATE WITH CACAO NIBS (62%), California
MILK CHOCOLATE WITH CACAO NIBS (41%), California

Selection of Fine Cheeses

Choice of three, 10 dollars

PARMIGIANO REGGIANO: cow's milk, hard
SOTTOCENERE DI TARTUFO: cow's milk, semi soft, truffle
RASCHERA D.O.P.: cow's milk, semi-soft, tangy almond flavor
TALLEGIO: cow's milk, soft, buttery, mild flavor, pungent smell
TOMA PIEMONTESE: cow's milk, semi soft, mild, slightly sweet
GORGONZOLA DOLCE: cow's milk, mild, creamy
BLU DEL MONCENISIO: cow's milk, dense, moist, intense

VINI DOLCI

Italiani:

Giovanni Puiatti "Aurato"

LATE HARVEST SAUVIGNON/TRAMINER, Delle Venezie, 98, \$14

Maculan "Dindarello" MOSCATO, 06, \$8

Maculan "Torcolato" VESPOLAIA, 02, \$10

Cantina Sociale "Morenico" ERBALUCE DI CALUSO PASSITO, 83, \$19

Coltibuono, VIN SANTO DEL CHIANTI CLASSICO, 97, \$13

Ca' Ronasca PICOLIT, 01, \$18

Tamellini "Vigna Marogne" RECIOTO DI SOAVE, 00, \$14

Locale:

Château Grand Traverse RIESLING EISWEIN,

Old Mission Peninsula, 05, \$18

Dapertutto:

Grgich Hills Violetta Napa Valley, California, 02, \$25

CLOSERS (€ & some openers)

GRAPPA: Mazzetti d'Altavilla BARBERA, \$8

Black Star Farms Red, \$6

PORT: Ferreira "Quinto do Porto" 10-YEAR TAWNY, \$8

MADEIRA: Rare Wine Co. "Special Reserve" SERCIAL, \$9[€]

Broadbent, 10-year, MALMSEY, \$9

SHERRY: Bodegas Hidalgo "La Gitana" MANZANILLA, \$8[€]

Lustau "Los Arcos" AMONTILLADO, \$7[€]

Lustau "San Emilio" PEDRO XIMINEZ, \$8

OTHER: Pellegrino, Dry, MARSALA SUPERIORE, \$8[€]

Château d'Orignac PINEAU DES CHARENTES, \$12

Black Star Farms "Sirius Cherry" or "Sirius Pear", \$8

HOUSE SPECIALTIES

STELLA DREAM DATE, \$6½

Elijah Craig 12 yr bourbon infused with local peaches & vanilla beans

GIOVANNI'S LIMONCELLO, \$6

GIOVANNI'S ARANCELLO, \$6

~ BY THE LIGHT OF DAY ~ NATURAL ORGANIC TEAS

Located in Northern Michigan's Leelanau Peninsula, our gardens supply the herbs and flowers found in our signature teas and tisanes. We rely on area farmers for the fruit in our blends and import tropical fruit from other organic U.S. farms. Our tealeaves come from organic, fair trade farms from around the world, ensuring premium teas and a better quality of life for those who bring it to us.

Naturally Caffeine-Free Infusions:

Lemony Ginger

Ginger, Lemongrass, Orange, Hibiscus, Cinnamon, Chicory

Leelanau Licorice

Licorice Root and Peppermint Leaves

Lightly Caffeinated:

Enlightened White

Organic white tea, organic tangerines, organic orange, organic crushed lotus petals

Be Still

Organic White Tea, Chamomile, Peppermint, Spearmint and Stevia Leaf

Green Tea:

Temple of Heaven

Organic, fair trade pinhead green gunpowder pearls. Very small pellets.

Black Tea:

Coffee Convert

Assam, Nilgiri & China Black Teas

PROUDLY SERVING SLEEPING BEAR
FARMS STAR THISTLE HONEY
Located in Beulah, Michigan, Sleeping Bear Farms prides itself in producing what is considered one of the best tasting honeys in the world. Sometimes called "Sunshine in a Jar," their signature honey is gathered from the nectar of Star Thistle that grows in abundance in Northern Michigan. Each flower makes unique tasting honey just like different grapes make distinct wines. Taste this honey and you'll agree that few rival its flavor.

FRESH ROASTED COFFEES BY GREAT
NORTHERN ROASTING COMPANY
The Great Northern Roasting Company is proud to bring the worlds finest coffees to Northern Michigan. We specialize in private estate globally sound coffee from every growing region of the world. All of our coffees are drum roasted by hand to exacting standards of freshness, bean quality and degree of roast. By creating relationships with our growers and importers we are able to buy coffee that has unsurpassed cup quality.

**Ethiopian Yirgacheffe

Known as the world's first coffee, Ethiopian Yirgacheffe has a very distinctive, yet mellow cup quality. Featuring a floral bouquet, rich body and a pleasing citrus aroma. This coffee is perfectly balanced and can be enjoyed anytime, day or night.

Trattoria Stella House Decaf

Our custom decaffeinated blend creates a melodious caramel flavor with hints of wild berries. All of the flavor, none of the caffeine

Espresso Original

A custom four-bean blend. This espresso features a caramel crema, nutty chocolate notes and smooth body with just a hint of underlying smokiness. Perfect as a straight shot, or enjoy in a latte or cappuccino.