



**HARBORVIEW**  
BISTRO & BAR

## DESSERTS

Light Goat Cheesecake  
Huckleberry Glaze

Chef's Bread Pudding  
Caramel Sauce and Crème Glaze

Chocolate Pot de Crème  
Served with a Chocolate Sable Cookie

Seasonal Fruit Cobbler  
Served with Vanilla Ice Cream

Chef's Sundae du Jour

\$10.00

### POST MEAL BEVERAGES

<i>Dow's, Port, 10 Year Tawny, Portugal</i>	\$ 15
<i>Meyer Cellars, Port, Mendocino County</i>	\$ 14
<i>Toro Albala, Sherry, Don PX, Pedro Jiminez, Spain</i>	\$ 12
<i>Artevino, Symphony, Late Harvest, Mendocino, 2017</i>	\$ 10
<i>Husch, Gewürztraminer, Late Harvest, Mendocino, 2014</i>	\$ 10
<i>Agnessi 1799 Brandy, F.F. Coppola, 40% Napa/Sonoma</i>	\$ 12
<i>Jepson Brandy, Rare, 40%, Mendocino Co.</i>	\$ 12
<i>Irish Coffee with Jameson or Khalua</i>	\$ 11
<i>Grand Marnier, Seville Orange, 40%, Cognac France</i>	\$ 12
<i>Griffo, Cold Brew Coffee, 25%, Petaluma, California</i>	\$ 10
<i>Di Saronno, Amaretto, 28%, Saronna, Italy</i>	\$ 9



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## DESSERTS

Light Goat Cheesecake  
Huckleberry Glaze

Summer Fruit Raisin Bread Pudding  
Caramel Sauce and Crème Glaze

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Served with a Chocolate Sable Cookie

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