



## Dessert Menu

### Desserts

Artisan cheese plate, House made raspberry-balsamic jelly	3 for \$12 or 5 – for \$15
Six layer devils food chocolate cake, café latte ice cream sundae	\$11
Root 246 banana split “taster”, house made fluff, local strawberries, hot fudge	\$9
Butterscotch pudding “taster”, peanut butter cookie	\$4
House made ice cream “taster spoons” – vanilla, malt, green tea, latte, vanilla, malt, green tea, latte, raspberry, lemon-ginger	\$8
Organic blueberry sorbet, strawberry consommé, Fresh berries, sugar cookie “hot out of the oven”	\$8
246 donut “puffs”, hot fudge, organic local strawberry preserve	\$6

### Beverages

	glass
bottle	
2007 Brander, Moscato di Fredi, SYV	\$25
2006 Cambria, Late Harvest Viognier, Tepesquet VY	\$10 \$42
NV Coquelicot, “Slow Hand,” Late Harvest	\$43
2006 Jorge Ordonez, Malaga, Spain	\$45
NV Beckmen, Late Harvest Sauvignon Blanc, PMV VY, SYV	\$55
2007 Ojai, Late Harvest Viognier, Roll Ranch	\$60
NV Yalumba, Reserve Muscat, Australia	\$45
2005 Four Vines, Zinfandel Port, Paso Robles	\$10 \$45
2002 Consilience, Zinfandel Port, Mendocino County	\$60
NV Dow’s, 10 Year Tawny Port	\$14