

DESSERTS

Basket of Beignets

With bitter-sweet chocolate,
vanilla custard & fresh berry compote
\$7

Chefs Selection of Imported Cheese

Served with grilled toast points
& quince jam
\$10.5

Novelty Hill Cabernet Sauvignon

\$10

Sparkling Honeydew Melon Soup

With sour apple slaw &
basil infused olive oil
\$7.5

Banana Cream Tart

Basil pastry cream in a chocolate tart
shell, with bananas, & almond brittle
\$8

Sourdough Chocolate Cake

A Ranch favorite from the beginning
Served warm with vanilla bean ice cream
\$7

Fonseca Tawny 10 year Port

\$8

Berry Crisp

Oregon berries
baked in a cast iron pot
with a whole wheat crust
\$7.5

Brule Trio

Daily selection of brule's
Ask your server
\$7