



DESSERT MENU

Lunch Hours
Daily
11am-4pm

Dinner Hours
4pm - 9pm

Bar Menu
11am - 10pm

9.00

Crème Brûlée

Traditional French custard, topped with brown sugar, caramelized with a brûlée iron

Chocolate – Peanut Butter Torte

Torte with a Peanut Butter Center. Served warm.
Vanilla Ice Cream, Caramel Sauce, Candied Peanuts

Vietnamese Coffee Sundae

Vanilla Ice Cream, Condensed Milk- Espresso
Sauce, Peanut Brittle, Whipped Cream

Affogato

Vanilla Ice Cream, Shot of Espresso, Amaretti Cookies

Date Cake

Warm Brandy-Toffee Sauce

Coconut Lime Cheesecake

Passion Fruit Caramel

Cheese Plate

Marin French, Triple Cream Brie (warmed)
Cranberry-Pomegranate Compote, Toast

6.00

House Made Pineapple Sorbetto 6.00

2 Scoops, Toasted Coconut, Hazelnuts

Chefs Karen & Lucas Martin

No substitutions Corkage fee 15.00 per bottle Not Responsible for Lost or Stolen Items Water served upon Request

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