

dessert

**our suggested wine and spirit pairings*

pastry chef : jeff mccarthy

chocolate peanut butter bread pudding

pretzel bark, malted milk ice cream ... 8

** white russian - vodka, kahlua & cream ... 8*

toasted hazelnut cake

gianduja, caramelized bananas, mascarpone ice cream ... 8

** 10 year cossart gordon, bual, madeira ... 8*

espresso creme brulee

brown sugar shortbread ... 8

** jameson 12 yr. irish whiskey ... 10*

lemon scented beignets

olive oil creme anglaise ... 8

** NV boulard, calvados, france ... 10*

scoop of house made sorbet or ice cream

daily selections, hazelnut cone ... 3

cheese

select three of our artisan cheeses, served with lavash crackers ... 12

**our suggested wine pairings*

carmody

cow's milk, semi soft wax-rind cheese; mild and creamy
bellweather farms, california

** 2007 anam cara, gewerztraminer, ice wine, chehalem mountains ... 7*

bermuda triangle

goat's milk, soft ripened, double rinded with ash; earthy yet mild
cypress grove, california

** 2004 domaine baumard, quarts de chaumes, loire valley, france ... 15*

fourme d'ambert

cow's milk, smooth and creamy bleu cheese; deep and dark
france

** 1997 grahams, vintage port ... 18*

terre del sole

sheep's milk, pecorino; semi-hard and spicy
italy

** 2003 badia a coltibuono, vin santo del chianti rufina ... 15*

mt. tam

cow's milk, triple cream brie; luscious and creamy
marin, california

** 2006 jackson triggs, vidal ice wine, canada ... 16*