



desserts

*\*our suggested wine and spirit pairings*

**Peanut Butter Bread Pudding**

pretzel bark, malted milk ice cream 9

*\*vintage bourbon company 17 yr, kentucky 8/15*

**Honey Lavender Crème Brûlée**

pistachio shortbread cookie 8

*\*poli moscato grappa, italy 9/18*

**Zeppoli**

ricotta beignets, lemon curd 7

*\*elisir du dr. roux, "aromatic herbal liqueur", provence, france 6/12*

**Valrhona Chocolate Trio**

jivara "milkshake", manjari sorbet, guanaja flourless cake 9

*\*mount gay extra old rum, barbados 6/12*

**Raspberry Float**

popcorn ice cream, caramel corn 9

*\*massenez framboise, france 8/15*

**Scoop of House-Made Sorbet or Ice Cream**

daily selections, hazelnut cone 3

cheeses

*\*our suggested wine pairings*

**Select Three of Our Artisan Cheeses, Served with Lavash Crackers 12**

**Mimolette**

cow's milk—semi firm texture with a very nutty flavour and a thick brown-grey crust, france

*\*cossart gordon, 10 year, madeira 8*

**Bermuda Triangle**

goat's milk—soft ripened and double-rinded with ash and surface ripening, earthy yet mild, cypress grove, california

*\*2007 j. albin, vin glacé, laurel vineyard, chehalem mountain, oregon 8*

**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

*\*200 soléna, late harvest riesling, oregon 7*

**Brillat Savarin**

cow's milk, triple cream, luscious and creamy, france

*\*2007 inniskillin, riesling, ice wine, niagara, canada 17*