

Desserts

Add optional 1.5oz liquid pairing.

DESSERT SPECIAL *ask your server about today's creation*

SMALL DESSERTS • \$5

SEA-SALT CARAMELS

Wine: Kopke 10 Year Tawny . Porto, Portugal . NV . 6

VANILLA MALT CAKE *with strawberry-malt icing and malt balls*

Wine: Fanal Full Rich . Madeira, Portugal . NV . 3

BLACKBERRY SORBET *with chocolate crumbs*

Wine: Malvira 'Birbet' Brachetto . Roero, Italy '08 . 4

LEMON CREAM TART *with almond crust and toasted meringue*

Spirit: Andrea Faccio 'Villa Giada' . Moscato d'Asti, Italy '09 . 5 (3 oz.)

NOT-SO-SMALL DESSERTS • \$8

VANILLA BEAN CRÈME BRÛLÉE *and vanilla sablé cookies*

Wine: Haut Charmes . Sauternes, France '09 . 6

PEANUT BUTTER BANANA PIE *vanilla pastry cream, bananas, peanut butter dust and chocolate crumbs served in a small mason jar*

Wine: Quinta do Crasto Late Bottled Vintage . Porto, Portugal '05 . 4

GIANDUJA CHOCOLATE MOUSSE *with ruby port sauce and cocoa nibs*

Wine: Kopke 10 Year Tawny . Porto, Portugal . NV . 6

MAPLE BREAD PUDDING *with caramelized bananas and chocolate sauce*

Wine: Toro Albalá 'Don PX' Gran Reserva . Montilla-Moriles, Spain '85 . 6.5

WHITE CHOCOLATE-LIME CHEESECAKE *with blueberry-gin compote*

Wine: Heinz Eifel Eiswein . Rheinhessen, Germany '09 . 5.5

SEA-SALT CARAMELS AND PORT TO GO

Our homemade sea-salt caramels are available packaged and ready to take home with you!

3 caramels for \$5 or a dozen caramels for \$18

add a 375ml bottle of Kopke 10 Year Tawny Port for \$24

Dessert Cheese & Wine

Each cheese is paired with an individual accompaniment.

Add optional wine pairing · \$5

FROMAGER D’AFFINOIS PEPPER, COW’S MILK & CREAM

with pear mostarda · 6

Wine: Kindzmarauli ‘Original’ Saperavi . Kakheti, Georgia ’08

BARELY BUZZED, COW’S MILK *with wildflower honey · 7*

Wine: Finca Domingo Malbec . Valle de Cafayate, Argentina ’10

CAVEMAN BLUE, RAW COW’S MILK *with fig jam · 7*

Wine: Vial Magnères ‘Tradition’ 4 Year . Banyuls, France NV (1.5oz)

ROQUEFORT COCCINELLE, RAW SHEEP’S MILK *with toasted hazelnuts · 6*

Wine: Bacarles ‘Gran Vino Sansón’ . Málaga, Spain . NV (1.5oz)

ST. AGUR, COW’S MILK *with clover honey · 6*

Wine: Haut Charmes . Sauternes, France ’09 (1.5oz)

CABOT ‘CLOTHBOUND’ CHEDDAR, COW’S MILK

with marcona almond brittle · 7

Wine: Domaine Coste-Caumartin . Bourgogne, France ’06

HUMBOLDT FOG, GOAT’S MILK *with quince paste · 7*

Wine: Raymond Bouland . Morgon, France ’10

DÉLICE DE BOURGOGNE, COW’S MILK & CREAM

with pomegranate molasses · 7

Wine: Brand Cabernet Sauvignon . Columbia Valley, Washington ’09

CHÈVRE NOIR GOAT CHEDDAR, GOAT’S MILK *with ice wine vinegar · 7*

Wine: Tempus Cellars ‘Evergreen Vineyard’ Riesling . Columbia Valley, Washington ’10

EWEPHORIA, SHEEP’S MILK *with viognier-poached apricots · 7*

Wine: Andrea Faccio ‘Villa Giada’ . Moscato d’Asti, Italy ’09

Coffee

FRENCH PRESS COFFEE *caffé vita queen city blend* •
small 4.00 • large 6.00

Mighty Leaf Tea

whole-leaf tea pouches . 3.25 each

BLACK *more caffeine than green, white or tisanes tea*

Organic Breakfast *a premium black tea from india, aromatic and brisk*

Earl Grey Organic *elegant black tea with smoky citrus notes of bergamot fruit*

Bombay Chai *mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove*

Orange Dulce *notes of bergamot, orange, vanilla and jasmine blossoms*

WHITE *tiny buds and tender leaves, low in caffeine, a rare tea*

White Orchard *refreshing fruits of melon and peach*

GREEN *floral or grassy flavors, low in caffeine*

Mountain Spring Jasmine *gently piquant with a natural perfume scent*

Green Tea Tropical *soothing and refreshing with hints of guava, pineapple and strawberry*

TISANES *caffeine-free, herb and fruit blends*

Chamomile Citrus *blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing*

Organic Mint Mélange *soothing herbal infusion of peppermint and spearmint*

Ginger Twist *a powerful anti-oxidant, blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice*

Dessert Wines

DESSERT WHITE SPARKLING: 6OZ GLS

ANDREA FACCIO 'VILLA GIADA': *Moscato d'Asti, Italy '09* · 10.00

DESSERT RED SPARKLING: 3OZ GLS

MALVIRA 'BIRBET' BRACHETTO: *Roero, Italy '08* · 8.00

DESSERT WHITE: 3OZ GLS

HEINZ EIFEL EISWEIN: *Rheinhessen, Germany '09* · 11.00

CHÂTEAU LA RAME: *Sainte-Croix-du-Mont, France '04* · 10.00

HAUT CHARMES: *Sauternes, France '09* · 11.00

CHÂTEAU D'ORIGNAC: *Pineau des Charentes, France NV* · 10.00

DOMAINE DE FENOUILLET: *Muscat de Beaumes de Venise, France '08* · 10.00

DESSERT RED: 3OZ GLS

CHÂTEAU DE LA PERAUDIÈRE: *Pineau des Charentes, France NV* · 10.00

CHÂTEAU D'ARLAY: *Macvin du Jura, France NV* · 10.00

VIAL MAGNÈRES 'TRADITION' 4 YEAR: *Banyuls, France NV* · 8.50

MADEIRA: 3OZ GLS

FANAL FULL RICH: *Portugal NV* · 6.00

COSSART GORDON 10 YEAR BUAL: *Portugal NV* · 13.00

BROADBENT COLHEITA: *Portugal '96* · 14.00

SPAIN: 3OZ GLS

TORO ALBALÁ 'DON PX' GRAN RESERVA: *Montilla Moriles '85* · 12.50

BODEGAS SAUCI 'S': *Andalucia NV* · 9.00

PORT: 3OZ GLS

QUINTA DO CRASTO LATE BOTTLED VINTAGE: *Portugal '05* · 8.00

QUINTA DO INFANTADO: *Portugal '00* · 12.50

ALVES DE SOUSA 'QUINTA DE GAIVOSA': *Portugal '03* · 14.00

KOPKE 10 YEAR TAWNY: *Portugal* · 12.50

FERREIRA 'DUQUE DE BRAGANÇA' 20 YEAR TAWNY: *Portugal* · 16.00

Also Appropriate For After Dinner...

GRAPPA

POLI 'PO' ELEGANTE': *Schiavon, Italy* · 16
(Pinot Noir)

ALEXANDER 'PLATINUM': *Amarone, Italy* · 12
(Corvina Veronese, Rondinella, Molinara)

G. BERTAGNOLLI: *Piana Rotaliana, Italy* · 9
(Teroldego)

MICHELE CHIARLO 'NIVOLE': *Asti, Italy* · 12
(Moscato)

SOFT TAIL SPIRITS 'BLANCO': *Yakima Valley, Washington* · 12
(Merlot, Syrah, Cabernet Sauvignon)

CLEAR CREEK DISTILLERY: *Portland, Oregon* · 9
(Muscat)

GERMAIN-ROBIN: *Mendocino, California* · 19
(Zinfandel)

MAROLO: *Alba, Italy* · 11
(Nebbiolo and Chamomile)

COGNAC

MAISON SURRENNE: *LOT 2000* · 14

HENNESSY: *VS* · 9

CHALFONTE: *VSOP* · 8

COURVOISIER: *VSOP* · 12

PAUL GIRAUD: *XO* · 20

KELT: *XO* · 35

ARMAGNAC

LERICHE: *VSOP* · 9

LARRESSINGLE: *VSOP* · 12

DE MONTAL: *XO* · 25

OTHER BRANDY

FUNDADOR 'SOLERA RESERVA' · 8

GERMAIN-ROBIN: *XO* · 30

(For additional digestifs and spirits, please refer to our wine list.)