

Dessert Wine

- Monbazillac 8.
CHÂTEAU KALIAN BERNASSE, 'GOURMANDISE,'
MONBAZILLAC FR '11
- Sauternes 10.
MAISON SICHEL, BORDEAUX, FR '10
- Rivesaltes Ambré-25 ans 10.
DOMAINE VAQUER, 'HORS D'AGE AMBRE,'
ROUSSILLON, FR '11
- Maury 9.
DOMAINE DES SCHISTES, 'LA CERISAIE,'
ROUSSILLON, FR '11
- Pineau des Charentes Blanc 9.
BERNARD BOUTINET, FR NV
- Pineau des Charentes Rouge 9.
BERNARD BOUTINET, FR NV
- Macvin Blanc 9.
CHÂTEAU D'ARLAY, JURA, FR NV

Dessert Libation

- Pettygrove Punch 10.
RUM, PINEAPPLE, ANISE

Cognac

- Germaine-Robin 'Coast Road Reserve' 21.
Germaine-Robin 'Old Havana' 27.
Hennessy VS 12.
Hine Rare VSOP 17.
Park Borderies 16.
Park XO 26.
Pierre Ferrand 1840 12.
Pierre Ferrand Ambre 13.

Fromage

8. ea. / 3 for 16. / 5 for 22.

Fromager D'Affinois (*fr, cow*)
FAT, FATTY, FAT

Bleu D'Auvergne (*fr, cow*)
VELVETY, NUTTY, ASSERTIVE

Fourme D'Ambert (*fr, cow*)
A FRESH, CREAMY, PLEASANT BLEU

Camembert Fermier (*fr, cow*)
PASTORAL, BUTTERY BALM, MELT WITH ME

Beaufort D'ete† (*fr, cow*)
FIRM, MOUTH-COATING, FRUITY

Le Cousin† (*ch, cow*)
FRUITY, RICH, SWEET SALT TANG

Crescendo Stracchino di Crescenza (*us, cow*)
FRESH, SOFT, UNRIPENED, CITRUS

Bouche de Lucay (*fr, goat*)
BRIGHT, BUTTERY, SOFT, LEMON MERINGUE

Tomme Pur Chevre (*fr, goat*)
EARTHY, MUSHROOM, NATURAL ELEGANCE

Le Crottin d'Antan (*fr, goat*)
YOUNG, FULL FLAVOR, SAUV BLANC'S BEST FRIEND

Tomme de Vendée† (*fr, goat*)
SEMI-SOFT, PRONOUNCED SALINITY, DELICATE TEXTURE

† made from unpasteurized milk

Calvados

- Boulard VSOP Calvados 14.
Laird's Bonded Apple Brandy 11.

Brandy

- Germain-Robin Craft-Method 15.
Clear Creek Oregon Brandy 14.
Clear Creek Pear Brandy 13.

Armagnac

- Larresingle VSOP 16.
Sempe 15y 26.

DESSERTS

Chocolate Gateau 12.
HAZELNUT BRITTLE, HAZELNUT ICE CREAM
SUNCHOKE CRISPS, BAKED TO ORDER
(PLEASE ALLOW 20 MINUTES)

Sommelier Pairing: Rivesaltes Ambré

Buttermilk Pudding 9.
POACHED RHUBARB, FENNEL POLLEN
GRANITA, PUFFED WILD RICE

Sommelier Pairing: Macvin Blanc

Madeleines 9.
BAKED TO ORDER
(PLEASE ALLOW 10 MINUTES)

Sommelier Pairing: Pineau des Charentes Blanc

House Ice Cream Varieties 7.

CHOCOLATE BOURBON
VANILLA
TANGERINE CREAM

Housemade Sorbet Varieties 7.

HUCKLEBERRY

Coffee

- Roseline Coffee
Portland, OR
Drip Regular/Decaf 3.
Beans by the Pound 15.

Tea

- Steven Smith Teamaker
Portland, OR
Seasonal Variety 3.