

## Dessert Wine

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	

## Dessert Libations

Pettygrove Punch . . . . .	10.
RUM, PINEAPPLE, ANISE	
Brandy Alexander . . . . .	12.
COGNAC, CREME DE COCOA, CREAM	

## 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.

## DESSERTS

**Flourless Chocolate Gateau 12.**  
STRAWBERRY CONFITURE, SHERRY GASTRIQUE  
YOGURT FEUILLETINE, WHIPPED FROMAGE BLANC

*Sommelier Pairing: Maury*

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

*Sommelier Pairing: Pineau des Charentes Blanc*

**Crème Brûlée 9.**  
VANILLA BEAN, WAFER

*Sommelier Pairing: Sauternes*

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

*Sommelier Pairing: Rivesaltes Ambré*

**House Ice Cream Varieties 7.**  
CHOCOLATE BOURBON  
VANILLA  
BLOOD ORANGE

**Housemade Sorbet 7.**  
NECTARINE

## Coffee

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

## Tea

Steven Smith Teamaker
Portland, OR
Seasonal Variety 3.

## Fromage

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

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

**Comté, 18 mo† (fr, cow)**  
TOASTED HAZELNUT, WOODSY, BROWN BREAD

**Lola Montez† (de, cow)**  
PRETTY PASTE, SUMMER MOUNTAIN TOP FLOWERS

**Mad River Blue† (usa - vt, cow)**  
VON TRAPP FARMS, SALT BUT LIGHT, CLEAN & BRIGHT

**Ameribella† (usa - in, cow)**  
SEMI-SOFT, MAMBO ITALIANO, BREAD DOUGH

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

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

**Puit D'Astier (fr, sheep)**  
VELVETY, HEARTY, BARNYARD, STRAW, LEMON

**Tomme Haut Barry† (fr, sheep)**  
SEMI-FIRM, WILDFLOWERS, CANDIED HAZELNUTS  
† 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.