

## Dessert Wine

Sauternes ..... 10.  
 MAISON SICHEL, BORDEAUX, FR '10

Rivesaltes Ambré-25 ans..... 10.  
 DOMAINE VAQUER, 'HORS D'AGE AMBRE,'  
 ROUSSILLON, FR '11

Banyuls.....10.  
 AME DE PIERRE, 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

## Cognac

Hennessy VS.....12.

Pierre Ferrand 1840 .....12.

Pierre Ferrand Ambre .....13.

Hine Rare VSOP.....17.

Park Borderies .....16.

Park XO..... 26.

## Armagnac

Larresingle VSOP ..... 16.

Tariquet 8yr..... 21.

Sempe 15y ..... 26.

## Fromage

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

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

Brie Fermier De Jouvence (*fr, cow*)  
 FRESH MILK, TRUFFLES, OOZY, RAMBUNCTIOUS

Chirigoba Blue (*de, cow*)  
 CREAM, GRASS, BALANCED BLUE PIQUANCY

Gruyere Alpage Guedieres† (*ch, cow*)  
 UMAMI, NOTES OF PORCINI AND COFFEE

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

Chabichou Du Poitou (*fr, goat*)  
 LEMON ZEST, GRASSY MINERALITY, FUDGEY TEXTURE

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

Pecorino Maschio† (*it, sheep*)  
 DOLCE, HINTS OF HONEY, DRIED FRUITS, SLIGHT SPICE

Abbaye de Belloc† (*fr, sheep*)  
 SUPPLE, SWEET, BROWN BUTTER, ALMOND, CARAMEL

Tomme L'estaing† (*fr, sheep*)  
 SPRINGY, TANGY, BUTTER & LANOLIN

† made from unpasteurized milk

## Calvados

Boulard VSOP Calvados..... 14.

## Brandy

Clear Creek Pear Brandy ..... 13.

Clear Creek Oregon Brandy ..... 14.

Laird's Bonded Apple Brandy ..... 11.

Germain-Robin Craft-Method .....15.

Germaine-Robin 'Coast Road Reserve'...21.

Germaine-Robin 'Old Havana' ..... 27.

## DESSERTS

Flourless Chocolate Gateau 12.  
 STRAWBERRY CONFITURE, SHERRY GASTRIQUE  
 WHIPPED GREEK YOGURT, WHITE CHOCOLATE  
 PUFFED RICE

*Sommelier Pairing: Rivesaltes Ambré*

Cherry Tarte 10.  
 LEMON & LIME POACHED BING CHERRIES  
 CHANTILLY, CACAO NIBS, PISTACHIO

*Sommelier Pairing: Pineau des Charentes Rouge*

Crème Brûlée 9.  
 VANILLA BEAN, WAFER

*Sommelier Pairing: Sauternes*

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

*Sommelier Pairing: Larresingle VSOP*

House Ice Cream Varieties 7.  
 CHOCOLATE BOURBON  
 VANILLA  
 BOYSENBERRY

Housemade Sorbet 7.  
 APRICOT

## Coffee

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

## Tea

Steven Smith Teamaker  
 Portland, OR  
 Seasonal Variety 3.