

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.
ÂME DE PIERRE, ROUSSILLON, FR '11	
Pineau des Charentes Blanc.....	9.
BERNARD BOUTINET, FR NV	
Macvin Blanc.....	10.
CHÂTEAU D'ARLAY, JURA, FR NV	

Cognac

Hennessy VS.....	12.
Pierre Ferrand Reserve.....	20.
Hine Rare VSOP.....	17.
Park Borderies.....	16.
Park VS.....	20.
Park XO.....	26.

Brandy

Clear Creek Pear Brandy.....	13.
Clear Creek Oregon Brandy.....	14.
Laird's Bonded Apple Brandy.....	11.
Germain-Robin 'Coast Road Reserve'.....	21.
Germain-Robin 'Old Havana'.....	27.

Calvados

Boulard VSOP Calvados.....	14.
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Armagnac

Larresingle VSOP.....	16.
Tariquet 8yr.....	21.
Delord 25y.....	22.
Sempe 15y.....	26.

DESSERTS

Flourless Chocolate Gâteau 12.
TOASTED MERINGUE, WALNUTS
HOUSEMADE RUM RAISIN ICE CREAM

Sommelier's pairing: Banyuls 10.
Spirit pairing: Ron Zacapa 23yr. 14.

Crème Brûlée 9.
VANILLA BEAN, SUGAR COOKIES

Sommelier's pairing: Sauternes 10.
Spirit pairing: Bastille Whisky 11.

Maple Tarte 10.
SOUR CREAM MOUSSE, POACHED APPLES
SALTED ALMOND BRITTLE

Sommelier's pairing: Rivesaltes Ambré 10.
Spirit pairing: Germain-Robin 'Coast Road' 21.

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

Sommelier's pairing: Pineau des Charentes 9.
Spirit pairing: Larresingle VSOP 16.

House Ice Cream & Sorbet 7.
BRANDY APPLE
CHOCOLATE BOURBON
VANILLA
ORANGE CARDAMOM SORBET

Fromage

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

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

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

Cantal Jeune (fr, cow)
ANCIENT CHEDDARMUSE, TANGY, FRESH

Jerseyhoeve Schorren (nl, cow)
SALTY, CREAMY, A SWEET FANTASY

Campo (us, cow)
CAMPFIRE, WASHED RIND, YOUNG & MALEABLE

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

Castro Castillo† (es, cow/sheep/goat)
CRUMBLY, SALTY, SPICY, NUTS

Brebis D'Estive (fr, cow/sheep)
HOPS, YEAST, STRAIGHT-UP BARNYARD

Montes de Alcala (esp, goat)
OLIVE OIL RUBBED, BUTTERY BUT FIRM

Bleu des Basques (fr, sheep)
TANGY, SPICY, FRESH

† made from unpasteurized milk

Coffee

ROSELINE COFFEE, PORTLAND, OR

Regular or Decaf Drip..... 3.

Beans by the Pound..... 15.

Tea

STEVEN SMITH TEAMAKER, PORTLAND, OR

Seasonal Variety..... 3.