

## 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.

## DESSERTS

**Flourless Chocolate Gâteau 12.**  
TOASTED MERINGUE, WALNUTS  
HOUSEMADE VANILLA 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.**

BANANA CHOCOLATE CHIP  
CHOCOLATE BOURBON  
VANILLA  
ORANGE CARDAMOM SORBET

## 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

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

Rodolph Munier Comté, 18 mo† (*fr, cow*)  
FRUITY, FLORAL, MEATY, ROBUST

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

Brillat Savarin† (*fr, cow*)  
BUTTERFAT, CHAMPAGNE, CROWD PLEASER

Jerseyhoeve Platenaar (*nl, cow*)  
IF BUTTER WERE A CHEESE

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

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

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

Fumaison† (*fr, sheep*)  
SMOKEY, SHEEPY, MUSTY MUSHROOM

† made from unpasteurized milk

## Calvados

Boulard VSOP Calvados. . . . . 14.

## Armagnac

Larresingle VSOP . . . . . 16.

Tariquet 8yr. . . . . 21.

Delord 25y . . . . . 22.

Sempe 15y . . . . . 26.