

Dessert Wine

Monbazillac	9.
CHÂTEAU KALIAN BERNASSE 'GOURMANDISE,' FR '15	
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.
Laird's Bonded Apple Brandy	11.
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.

Fromage

8. ea. / 3 for 18. / 5 for 24.

D'Affinois (fr, cow)

FAT, FATTY, FAT

Brillat Savarin† (fr, cow)

BUTTERFAT, CHAMPAGNE, A REAL CROWD PLEASER

Mimolette Vieille (fr, cow)

HAPPY, BUTTERSCOTCH HUED, BACON

Bleu De Laqueuille (fr, cow)

SPICED & TANGY BUT STILL A SMOOTH OPERATOR

Blue Jay (us, cow)

QUINTUPLE CREAM, JUNIPER BERRY INFUSED, THE ILLEST

Quicke's Mature Cheddar 15mo. (uk, cow)

RADISH, BROTHY, LEMONY ZING CREAMINESS

Pecorino Fiore Sardo† (it, sheep)

HAY-SMOKED, FIRM AND FLAKY, DRIED FRUIT

Etxegarai† (esp, sheep)

WOOD-SMOKED, HARD, MARY HAD A LITTLE CHEESE

Secret De Compostelle (esp, sheep)

SWEET, NUTTY, SMOOTH AS BABY CHEEKS

Tomme de Chevre Grand-Mere Adrienne (fr, goat)

BUTTERMILK, LEMON, ASH COAT, TANGY

† made from unpasteurized milk

Coffee & Tea

TERRAIN COFFEE PROJECT, PORTLAND, OR

Regular or Decaf Drip 4.

STEVEN SMITH TEAMAKER, PORTLAND, OR

Seasonal Variety 4.

DESSERTS

Clafoutis 11.

MADEIRA CHERRIES, KAFFIR LIME ANGLAISE
BLACK SALT

Sommelier's Pairing: Macvin Blanc 10.

Spirit Pairing: Amaro Nonino 14.

Profiterole 11.

STRAWBERRY, BUTTERMILK CHANTILLY

Sommelier's Pairing: Monbazillac 9.

Spirit Pairing: Cappeletti 9.

Chocolate Truffle 10.

BROOKS CHERRY, PEPITAS
COCONUT MERINGUE

Sommelier's Pairing: Rivesaltes Ambré 10.

Spirit Pairing: Germain-Robin 'Old Havana' 27.

Madeleines 9.

BAKED TO ORDER

(PLEASE ALLOW 10 MINUTES)

Sommelier's pairing: Pineau des Charentes 9.

Spirit pairing: Larresingle VSOP 16.

Housemade Ice Cream & Sorbet 7.

VANILLA

CHOCOLATE BOURBON

PIÑA COLADA

CHERRY LIME SORBET