

Dessert Wine

Monbazillac	9.
CHÂTEAU KALIAN BERNASSE, 'GOURMANDISE,' FR '15	
Coteaux du Layon.	14.
DOMAINE DE JUCHEPIE, 'LES QUARTS DE JUCHEPIE, FR '10	
Pineau des Charentes Blanc	9.
BERNARD BOUTINET, FR NV	
Macvin Blanc	10.
CHÂTEAU D'ARLAY, JURA, FR NV	
Banyuls.	10.
DOMAINE DE LA CASA BLANCA, FR '15	

Cognac

Hennessy VS.	16.
Pierre Ferrand Reserve	20.
Hine Rare VSOP	17.
Park VS	12.
Park Borderies.	16.
Park XO.	26.
Park Borderies Single Barrel 18yr	28.

Brandy

Clear Creek Pear Brandy	13.
Laird's Bonded Apple Brandy	11.

Calvados

Boulard VSOP Calvados.	14.
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Armagnac

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

RESTAURANT ST. JACK

Vins • Biere • Liqueurs

Desserts

Pear Tarte Tatin 10.
FROMAGE BLANC, PEAR CARAMEL

Wine Pairing: Coteaux du Layon 14.
Spirit Pairing: Boulard VSOP Calvados 14.

Crème Brûlée 10.
VANILLA BEAN

Wine Pairing: Macvin Blanc 10.
Spirit Pairing: Amaro Nonino 14.

Chocolate Pudding 10.
TOASTED MARSHMALLOW, BANANA
HAZELNUT CRACKER JACK

Wine Pairing: Banyuls 10.
Spirit Pairing: Park Borderies 16.

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

Wine Pairing: Pineau des Charentes 9.
Spirit Pairing: Larresingle VSOP 16.

Housemade Ice Cream & Sorbet 7.
VANILLA
CHOCOLATE BOURBON
CINNAMON & BOURBON CARAMEL
CARROT SORBET

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

Bleu de Basque (fr, sheep)

CREAMY, SPICED, FRESH AND FLORAL

Mimolette Vieille (fr, cow)

HAPPY, BUTTERSCOTCH HUED, BACON

Cantal Jeune (fr, cow)

OG CLASSIC, TANGY, SALTY, BLAMMO

Viamala (ch, cow)

CONCENTRATED CREAM, FLORAL, IT TAKES A VILLAGE

Emmentaler AOP† (ch, cow)

DENSE, SWISS-ESQUE, HOLY IN MORE WAYS THAN ONE

Challerhocker (ch, cow)

BROWNEED BUTTER, SWEET CREAM AND CARAMEL

Ia Dama Sagrada† (esp, goat)

AGED 6 MONTHS, CREAMY, INTENSE

Secret de Compostelle (esp, sheep)

SWEET, NUTTY, SMOOTH AS BABY CHEEKS

Pecorino Fiore Sardo† (it, sheep)

HAY-SMOKED, FIRM AND FLAKY, DRIED FRUIT

† made from unpasteurized milk

Coffee & Tea

TERRAIN COFFEE PROJECT, PORTLAND, OR

Regular or Decaf Drip 4.

STEVEN SMITH TEAMAKER, PORTLAND, OR

Seasonal Variety 4.