

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	
Rivesaltes Ambré.	10.
DOMAINE VAQUER, 25 HORS D'ÂGE, 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: Monbazillac 9.
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
SALTED PEPITA
PEAR VERJUS 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

Mimolette Vieille (fr, cow)
HAPPY, BUTTERSCOTCH HUED, BACON

Brie de Nangis (fr, cow)
SWEET, EARTHY, MUSHROOM, SALINITY

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)
BROWNEZ BUTTER, SWEET CREAM AND CARAMEL

La Dama Sagrada† (esp, goat)
AGED 6 MONTHS, CREAMY, INTENSE

Bleu de Chevre† (fr, goat)
VANILLA-SOAKED CASHMERE, RARE, A GATEWAY BLUE

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

STERLING COFFEE ROASTERS, PORTLAND, OR
Regular or Decaf Drip 4.

STEVEN SMITH TEAMAKER, PORTLAND, OR
Seasonal Variety 4.