

## Dessert Wine

Monbazillac .....	9.
CHÂTEAU KALIAN BERNASSE, 'GOURMANDISE,' FR '15	
Coteaux du Layon .....	15.
CHÂTEAU PIERRE-BISE, 'LES ROUANNIÈRES,' ANJOU, FR '16	
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

**Grapefruit Tarte 10.**  
ORANGE BLOSSOM MERINGUE  
VERJUS REDUCTION

*Wine Pairing: Monbazillac 9.*

*Spirit Pairing: Glenmorangie Nectar D'or 18.*

**Crème Brûlée 10.**  
VANILLA BEAN

*Wine Pairing: Coteaux du Layon 15.*

*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: Rivesaltes Ambré 10.*

*Spirit Pairing: Larresingle VSOP 16.*

**Housemade Ice Cream & Sorbet 7.**  
VANILLA  
CHOCOLATE BOURBON  
HAZELNUT  
MARIONBERRY 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, CARAMELIZED DEPTH, LIKE A NEXT LEVEL CHEDDAR

**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)**  
BROWNE BUTTER, SWEET CREAM AND CARAMEL

**Blue Jay (us, cow)**  
RICH, JUNIPER BERRIES, PUT IT ON YOUR STEAK

**Veigadarte Con Malta (esp, goat)**  
TOASTED BARLEY, SUBTLE, GOLD MEDAL QUALITY

**Bleu De Laqueuille (fr, cow)**  
SPICED & TANGY BUT STILL A SMOOTH OPERATOR

**Pecorino Fiore Sardo† (it, sheep)**  
HAY-SMOKED, FIRM AND FLAKY, DRIED FRUIT

**Secret de Compostelle (esp, sheep)**  
SWEET, NUTTY, SMOOTH AS BABY CHEEKS

**Extegarai † (esp, sheep)**  
SMOKEY, WOODSY, A SHEPHERD'S BONFIRE

† made from unpasteurized milk

## Coffee & Tea

**Regular or Decaf Drip .....** 4.

STERLING COFFEE ROASTERS, PORTLAND, OR

**Seasonal Variety Tea .....** 4.

STEVEN SMITH TEAMAKER, PORTLAND, OR