

Desserts

Duet of Mousses 10.
COCONUT, CHOCOLATE, MARCONA ALMOND

Wine Pairing: Johan Noble Chardonnay 10.

Spirit Pairing: Park Borderies 16.

Madeleines 10.
BAKED TO ORDER, LEMON CHANTILLY, PEACH COMPOTE, BERGAMOT

Wine Pairing: Pineau des Charentes Blanc 9.

Spirit Pairing: Larresingle VSOP 16.

Housemade Ice Cream & Sorbet 7.

VANILLA
CHOCOLATE & COCOA NIB BROWNIE
MARIONBERRY CHEESECAKE
OREGON BERRY SORBET

Dessert Wine

Noble Chardonnay 10.

JOHAN VINEYARDS, 'NOBLE,' WILLAMETTE VALLEY, OR '14

Pineau des Charentes Blanc 9.

BERNARD BOUTINET, FR NV

Rivesaltes Ambré 10.

DOMAINE VAQUER, 30 HORS D'ÂGE, FR NV

Banyuls 10.

DOMAINE LA TOUR VIEILLE, 'RIMAGE,' FR NV

Cognac & Armagnac

Hennessy VS - 16.

Hine Rare VSOP - 17.

D'ussé VSOP - 15.

Park VS - 12.

Park Borderies - 16.

Park Mizunara - 26.

Park XO - 26.

Park Borderies Single Barrel 18yr - 28.

Larresingle VSOP - 16.

Tariquet 8yr. - 21.

Delord 25yr. - 22.

Brandy & Calvados

Clear Creek Pear Brandy - 13.

Laird's Bonded Apple Brandy - 11.

Boulard VSOP Calvados - 14.

Coffee & Tea

Regular or Decaf Drip - 4.

STERLING COFFEE ROASTERS, PORTLAND, OR

Seasonal Variety Tea - 4.

STEVEN SMITH TEAMAKER, PORTLAND, OR