

# *Desserts*

## **Pavlova 11.**

JUNIPER MERINGUE, CHANTILLY, CITRUS, CAMPARI SYRUP

*Wine Pairing: Johan Noble Chardonnay 10.*

*Spirit Pairing: Yellow Chartreuse 16.*

## **Madeleines 10.**

BAKED TO ORDER, APPLE GINGER PRESERVES, LEMON CHANTILLY

*Wine Pairing: Banyuls 10.*

*Spirit Pairing: Larresingle VSOP 16.*

## **Galette des Rois 12.**

KING CAKE, ALMOND, HONEY NOUGATINE ICE CREAM

*Wine Pairing: Rivesaltes Ambré 10.*

*Spirit Pairing: Ron Zacapa 23 yr, Guatemala 14.*

## *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

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## *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.**

**Sempe 15yr. - 26.**

## *Brandy & Calvados*

**Clear Creek Apple Brandy - 15.**

**Clear Creek Pear Brandy - 13.**

**Laird's Bonded Apple Brandy - 11.**

**Boulard VSOP Calvados - 14.**

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## *Coffee & Tea*

**Regular or Decaf Drip - 4.**

STERLING COFFEE ROASTERS, PORTLAND, OR

**Seasonal Variety Tea - 4.**

STEVEN SMITH TEAMAKER, PORTLAND, OR