

# *Desserts*

## **Vacherin 11.**

RHUBARB, SAUTERNES, HAZELNUT ICE CREAM

*Wine Pairing: Jurançon Moelleux 9*

*Spirit Pairing: Woodford Reserve Double Oak Whiskey 14.*

## **Madeleines 10.**

BAKED TO ORDER, CARAMEL APPLE COMPOTE, LEMON CHANTILLY

*Wine Pairing: Pacherenc Moelleux 9.*

*Spirit Pairing: Clear Creek Pear Brandy 13.*

## **'Tarte' Au Chocolat 11.**

COFFEE, BROWN BUTTER, COGNAC, BRIK PASTRY

*Wine Pairing: Banyuls 10.*

*Spirit Pairing: Hine Rare VSOP 17.*

## *Dessert Wine*

### **Jurançon Moelleux 9.**

JEAN MARC GRUSSAUTE, 'AU CAPCEU,' FR '17

### **Noble Chardonnay 10.**

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

### **Banyuls 10.**

DOMAINE LA TOUR VIEILLE, 'RIMAGE,' FR NV

### **Pacherenc Moelleux 9.**

DOMAINE LABRANCHE LAFFONT, PACHERENC DU VIC BILH SEC, FR '18

### **Le Ruminant Des Vins 10.**

DOMINIQUE ANDIRAN, FR '15

## *Cognac & Armagnac*

**Hennessy VS - 12.**

**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.**

**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