

spring 2019

dessert

10 EACH

THE CANDY BAR: brownie/caramel/roasted milk chocolate cremeaux/nougat ice cream/cashew crunch

MAPLE DONUTS: bacon/huckleberry

CHOCOLATE BREAD PUDDING: cheesecake ice cream/ yuzu-cherry compote

BUTTERSCOTCH POT DE CREME: spring strawberries/coconut/chocolate/sweet cream

TODAY'S SELECTION OF ICE CREAM AND SORBET
seasonal inspirations and old favorites, see chalkboard for today's flavors **4 EACH**

cheeses

CHOICE OF 1 CHEESE – 8 **ALL 3 CHEESES – 17**

KENNE: tomales farmstead creamery, petaluma, california/goat/soft texture/aged 2 weeks/notes of earth and mushrooms

WOOLY RIND: green dirt farm, weston, missouri/sheep/ soft texture/bloomy rind/aged 12-16 weeks/notes of mushroom, earth and cabbage

ST. PAT: cowgirl creamery, petaluma, california/cow/soft texture/aged 4-6 weeks/wrapped in wild nettle leaves/flavors of smoke, artichoke and butter

ports/stickies

20 year tawny port, TAYLOR	12
muscat, TERRE ROUGE, shenandoah valley, 2013	8
ROYAL TOKAJI, 5 puttonyos, hungary, 2009	14
dry sherry, HIDALGO, pastrana, manzanilla pasada	7
vin santo chianti classico, COLTIBUONO, italy, 2011	15

land and water coffees

16 oz. FRENCH PRESS – 5 ESPRESSO SHOT – 3

GODSPEED BLEND, south america and africa/notes of almond, orange, milk chocolate

SWISS WATER DECAF, brazilian/notes of sweet chocolate

HONDURAS DARK ESPRESSO, honduras/notes of caramel, toasted almond

russian river tea co.

4 EACH

EARL GREY ROYALE, traditional black tea with bergamot and orange peel

FIVE STAR BLACK, nilgeri black tea blend of assam, darjeeling and cylon teas

CHAMOMILE DREAMS, soothing blend of chamomile blossom, peppermint leaf, rooibos and rose petal

CACTUS FLOWER GREEN, blend of green and white tea with dragon fruit, pomegranate and lemon grass