

spring 2019

## **dessert**

10 EACH

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

**BLUEBERRY GLAZED DONUTS:** key lime/graham cracker crumb

**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**

**O'BANON:** capriole creamery, greenville, indiana/fresh goat/soft texture/wrapped in bourbon soaked chestnut leaves/herbaceous flavor with notes of vanilla

**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
lacrima passito, LUCIANO LANDI, doc, italy, 2015	10
ROYAL TOKAJI, 5 puttonyos, hungary, 2009	14
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