

dessert

we know you saved room...the question is, how much? choose a sweet bite to satisfy a little fix, or splurge on our more traditional portions.

add optional 1.5oz liquid pairing for \$5 ea

sweet bites

we suggest a minimum of any 2 sweet bites

vanilla bean crème brûlée . 3.5

wine - cascina del santuario . moscato d'asti, italy. 08

pomegranate crème brûlée . 3.5

wine – cascina del santuario . moscato d'asti, italy. 08

white chocolate macadamia creme brûlée . 3.5

wine - kopke 10 year tawny . oporto, portugal

milk chocolate cinnamon pot de crème . 3.5

wine - a. quady 'essensia' orange blossom muscat . madera, california . 05

sea-salt caramels . 4

wine - gaston rivièrè pineau françois ler . pineau des charentes, france . nv

white chocolate cheesecake and huckleberry compote . 4

wine - yalumba late harvest viognier . wrattonbully, australia . 05

spiced cranberry bread pudding and fireweed honey whipped cream . 4

wine - cossart gordon 5 year bual . madeira . nv

the diet starts tomorrow

syrah brownie . 7

wine - niepoort late bottled vintage . portugal . 04

coconut cream profiteroles, caramelized pineapple and toasted coconut . 7

wine – gaston rivièrè pineau françois ler . pineau des charentes, france . nv

almond gateau tart, butter toffee ice cream, espresso chocolate sauce . 7

wine - a. quady 'essensia' orange blossom muscat . madera, california . 05

chocolate cabernet lava cake . 7

wine - niepoort late bottled vintage . portugal . 04

cheese

all cheeses are 1.5oz portions and are served with fig jam and crackers.
add optional 3 oz liquid pairing for \$5 ea

bleu cheeses

roquefort coccinelle . sheep's milk . france . 6
rogue smokey blue . cow's milk (raw) . united states . 6
fourme d'ambert, hervé mons . cow's milk (raw) . france . 5
bleu d'auvergne 'terre des volcans' . cow's milk (raw) . france . 4

rich and creamy cheeses

camembert 'le pommier', hervé mons . cow's milk . france . 4
humboldt fog . goat's milk . united states . 6
seastack, mt. townsend creamery . cow's milk . united states . 6
fromager d'affinois pepper . cow's milk and cream . france . 4
délíce de bourgogne . cow's milk and cream . france . 6

aged and musty cheeses

brebichon corse . sheep's milk . france . 5
cabot 'clothbound' cheddar . cow's milk . united states . 5
grand pont l'évêque . cow's milk . france . 5
morbier, hervé mons . cow's milk (raw) . france . 5
balarina . goat's milk . netherlands . 4

dry and nutty cheeses

barely buzzed . cow's milk . united states . 5
ossau iraty . sheep's milk (raw) . basque region . 5
pecorino sardo gran cru . sheep's milk . italy . 5
mimolette . cow's milk (raw) . france . 6
chèvre noir goat cheddar . goat's milk . canada . 6

optional adders

3oz wine pairing . 5
membrillo quince paste . 3
marcona almonds . 3
marinated olives . 3

dessert and stickies | a 3oz pour

sparkling

cascina del santuario . moscato d'asti, italy . 08 7.50

dessert white

a. quady 'essensia' orange blossom muscat . madera, california . 05 6.75

gaston rivièrè pineau français ler . pineau des charentes, france . nv 7.50

lustau pedro ximenez 'solera reserva san emilio' . jerez, spain . nv 8.00

château bel-air 'vieilles vignes' . sainte-croix-du-mont . 04 8.50

yalumba late harvest viognier . wrattonbully, australia . 05 9.50

felsina 'berardenga' vin santo . chianti classico, italy . 06 12.00

dessert red

cossart gordon 5 year bual . madeira . nv 8.00

niepoort late bottled vintage . portugal . 01 9.00

domaine pietri-geraud 'cuvée méditerranée' . banyuls, france . 00 9.00

kopke 10 year tawny . portugal 10.00

smith woodhouse 1994 colheita tawny . Portugal 15.00

coffee

french press coffee | café vita queen city blend • 2 cup . 3.50 • 4 cup . 5

mighty leaf tea

whole-leaf tea pouches . 3.25 each

black

more caffeine than green, white or tisanes tea

organic breakfast

a premium black tea from India, aromatic and brisk

earl grey organic

elegant black tea with smoky citrus notes of bergamot fruit

bombay chai

mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove

white

tiny buds and tender leaves, low in caffeine, a rare tea

white orchard

refreshing fruits of melon and peach

green

floral or grassy flavors, low in caffeine

mountain spring jasmine

gently piquant with a natural perfume scent

green tea tropical

soothing and refreshing with hints of guava, pineapple and strawberry

tisanes

caffeine-free, herb and fruit blends

chamomile citrus

blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing

organic mint mélange

soothing herbal infusion of peppermint and spearmint

ginger twist

a powerful anti-oxidant; blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice