

## Desserts

add optional 1.5oz liquid pairing

### SEA-SALT CARAMELS · 5

Wine – Smith Woodhouse Colheita Tawny . Oporto, Portugal '94 (7.50)

### VANILLA BEAN CRÈME BRÛLÉE · 8

Wine - Château Haut-Mayne . Sauternes, France '09 (5.50)

### FLOURLESS CHOCOLATE TRUFFLE BROWNIE *with peanut butter ice cream* · 8

Wine – Niepoort LBV . Oporto, Portugal '07 (4.00)

### VANILLA BREAD PUDDING *with bourbon sauce* · 8

Wine – Novelty Hill Late Harvest Sémillon . Columbia Valley, Washington '07 (3.75)

### CHOCOLATE SOUR CREAM CAKE *peppermint ice cream, hot fudge and marshmallow fluff* · 8

Wine – Domaine La Tour Vieille 'Rimage' . Banyuls, France '08 (5.50)

### SEASONAL HOUSEMADE SORBET · 5

Wine – Please Ask Your Server For Today's Pairing

### SEA-SALT CARAMELS TO GO

*Our homemade sea-salt caramels are also available packaged and ready to take home with you! 3 caramels for \$5 or a dozen caramels for \$18*

## Cheese & Wine

Add optional 3oz wine pairings · \$5 each

**CAVEMAN BLUE, RAW COW'S MILK** *with fig jam* · 7

Wine: Haystack Needle Sangiovese . Washington '09

**HUMBOLDT FOG, GOAT'S MILK** *with quince paste* · 7

Wine: Woodinville Wine Cellars Sauvignon Blanc . Columbia Valley, Washington '10

**FROMAGER D'AFFINOIS PEPPER, COW'S MILK & CREAM**

*with pear mostarda* · 6

Wine: Bodegas La Cartuja . Priorat, Spain '10

**DÉLICE DE BOURGOGNE, COW'S MILK & CREAM**

*with pomegranate molasses* · 7

Wine: Foris Gewürztraminer . Rogue Valley, Oregon '09

**BARELY BUZZED, COW'S MILK** *with wildflower honey* · 7

Wine: Cepas Antiguas Tempranillo . Rioja, Spain '10

**EWEPHORIA, SHEEP'S MILK** *with viognier-poached apricots* · 7

Wine: Yalumba 'The Y Series' Viognier . South Australia '11

# Coffee

**FRENCH PRESS COFFEE** *caffé vita queen city blend* •  
*small 4.00 • large 6.00*

# 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*

# Dessert Wines

## DESSERT SPARKLING: 3OZ GLS

ANDREA FACCIO 'VILLA GIADA': *Moscato d'Asti, Italy '09* · 8.00

## LATE HARVEST/BOTRYTISED: 3OZ GLS

QUADY 'ESSENCIA' ORANGE BLOSSOM MUSCAT:

*Madera, California '10* · 7.00

NOVELTY HILL LATE HARVEST SÉMILLON:

*Columbia Valley, Washington '07* · 7.50

CHÂTEAU HAUT-MAYNE: *Sauternes, France '09* · 11.00

## FORTIFIED: 3OZ GLS

LUSTAU 'SAN EMILIO SOLERA RESERVE' PEDRO XIMENEZ:

*Jerez, Spain NV* · 8.00

JUSTIN VINEYARDS 'OBTUSE': *Paso Robles, California '09* · 9.75

CHÂTEAU D'ORIGNAC: *Pineau des Charentes, France NV* · 10.00

DOMAINE LA TOUR VIEILLE 'RIMAGE': *Banyuls, France '08* · 11.00

## MADEIRA: 3OZ GLS

THE RARE WINE CO. 'NEW YORK MALMSEY OLD RESERVE':

*Madeira NV* · 14.00

## PORT: 3OZ GLS

NIEPOORT LBV: *Oporto, Portugal '05* · 8.00

KOPKE 10 YEAR TAWNY: *Portugal NV* · 10.00

SMITH WOODHOUSE COLHEITA TAWNY: *Portugal '94* · 15.00