

summer 2017

dessert

10 EACH

STRAWBERRY MARGARITA DONUTS: mezcal citrus
glaze/macerated strawberries/chantilly cream

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

COCONUT CREAM PIE: pineapple/mango/lime/basil

CITRUS ANGEL FOOD CAKE: buttermilk sherbet/all the berries

WHITE CHOCOLATE RASPBERRY BREAD PUDDING:
caramelized bananas/15-bean vanilla ice cream/hot fudge

TODAY'S SELECTION OF ICE CREAM AND SORBET 3 EACH
seasonal inspirations and old favorites, see chalkboard for
today's flavor

cheese

CHOICE OF 3 CHEESES - 16 ALL 6 CHEESES - 28

SHAKERAG BLUE: sequatchie cove creamery, sequatchie,
tennessee/raw cow/aged 6 months/firm/tropical flavors with
notes of dark chocolate and savory bacon

WOOLY RIND: green dirt farms, weston, missouri/sheep/aged 3
months/soft/flavors of butter, mushrooms and fresh cabbage

PRAIRIE SUNSET: roth kase, monroe, wisconsin/aged 120
days/firm texture/cow/made in the style of a french mimolette

CENTRAL COAST GOAT GOUDA: central coast creamery, paso
robles, california/aged 200 days/goat/hard texture/notes of
caramel and nuts

CAÑA DE OVEJA: lorenzo abellan, murcia, spain/sheep/aged 21
days/soft texture/notes of butter and flowers

QUADRELLO DI BUFALA: quattro portoni, lombardia, italy/
buffalo/aged 55 days/nuances of fresh yeast, faraway fields and