

fall 2017

dessert

10 EACH

BLACKBERRY MARGARITA DONUTS: mescal-glaze/chantilly cream/lime

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

COCONUT CREAM PIE: pineapple/mango/lime/basil

MASCARPONE CHEESECAKE: summer's last berries/lemon/candied cornflakes

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

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

DIRT LOVER: green dirt farm, weston, missouri/sheep/soft/aged 35 days/notes of citrus and mushrooms

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

MOOLICIOUS BLUE: bleating heart, tomares, california/raw cow/aged 100 days/firm/notes of earth and green grass

ports/stickies

dry white porto, NIEPOORT, portugal	7
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

4 EACH

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