

fall 2017

**dessert**

10 EACH

**SPICED PUMPKIN DONUTS:** whiskey glaze/pear

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

**WARM APPLE CRISP:** pecan/brown sugar oatmeal ice cream/ rum raisins/pink pearl cider

**MASCARPONE CHEESECAKE:** huckleberries/candied cornflakes/mandarin gel

**BAKED CHOCOLATE GANACHE:** cocoa crumble/ chocolate sherbet/chantilly cream/banana

**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

**MONTES DE ALCALA:** el gazul, candiz, spain/goat/firm texture/rubbed with pimenton/notes of citrus

**MOOLICIOUS BLUE:** bleating heart, tomales, 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