



Cheese

Camembert- French, soft rind ripened, cow's milk

Piave Vecchio- Italian, sharp, cow's milk

Oregon Bleu- US, soft cow's milk bleu

Gouda- Holland, 3 yr. aged cow's milk

Bermuda Triangle Goat- US soft rind ripened goat

\$3 per selection

\$14 for a selection of each

Dessert

Chocolate Souffle Cake

vanilla ice cream, toasted pistachio dust

Pear Three Ways:

gingered granita, napoleon, cobbler

Infused Crème Brûlée

walnut sablé, gala apple cider

Vanilla Ice Cream Sundae

roasted almonds, hot fudge

Strawberry Rhubarb Shortcake

lemon crème fraiche ice cream

all desserts 8

Dessert Wines

Casa Martelletti, Brachetto D'Acqui

Piedmont, Italy 6

Dillmann, Trockenbeerenauslese

Pfalz, Germany 12

Graham's 20 Year Old Tawny Port

Portugal 9

Taylor Fladgate 20 Year Old Tawny Port

Portugal 12

Rotta Black Monukka (Sherry style)

Paso Robles 6

Nerelli After Hours, LH Pinot Blanc

Paso Robles 9

Zin Alley Zinfandel Port

Paso Robles 10