



Cheese

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

Porter Cahill- American, cow's milk, beer washed

Cashel Bleu- Irish, cow's milk

Gouda- Holland, 2 yr. aged cow's milk

Bermuda Triangle Goat- US, soft rind ripened, goat

\$3 per selection

\$14 for a selection of each

Dessert

Warm Callebaut Chocolate Cake

vanilla bean ice cream, toasted pistachio dust

Seasonal Fruit Cobbler

vanilla bean ice cream, pecan crumble topping

Infused Crème Brûlée

walnut sablé

Vanilla Ice Cream Sundae

roasted almonds, hot fudge

Country Style Cheesecake

lemon curd, strawberry coulis

White Chocolate Macadamia Blondie

pineapple rum caramel, coconut ice cream

Dessert Wines

Dillmann, Trockenbeerenauslese

Pfalz, Germany 12

Graham's 20 Year Old Tawny Port

Portugal 9

Taylor Fladgate 20 Year Old Tawny Port

Portugal 12

Tobin James "Liquid Love"

Paso Robles 7

Nerelli After Hours, LH Chardonnay/Pinot Blanc

Paso Robles 9

Zin Alley Zinfandel Port

Paso Robles 10

all desserts 8