

## Desserts 7.

Warm Chocolate Brownie  
Vanilla Ice Cream & Semisweet Chocolate Sauce

Salt Caramel Crème Brulee  
Fresh Whipped Cream & Fleur de Sel

Green Apple Crumble  
Cardamom Caramel & Vanilla Ice Cream

*Ask your server about any seasonal dessert selections*

## Dessert Wines & Ports

Quady Essensia Orange Muscat, California 7.

Pacific Rim Framboise, Washington 8.

Kiona Vineyards Chenin Blanc Ice Wine 22

Pomum Cellars Noble Rot Riesling 18

Dow's Fine Ruby Porto NV 7.

Warres Otima 10 Year Old Tawny 11.

Dow's 20 Year Tawny Porto 18.

## Cheese Selection

Three Cheese Plate & Crackers 13.5  
Honey, Fresh Granny Smith Apple & Chianti Jelly  
Each Additional Cheese 4.5

**St. Andre, France (Cow)**  
A delightfully sweet & buttery triple cream

**Drunken Goat, Spain (Goat)**  
Mildly tangy & slightly sweet with a touch of spice

**Cypress Grove Humboldt Fog Chevre, US (Goat)**  
Soft & creamy with a ribbon of ash for an elegant finish

**Chive & Thyme Dusted Chevre, US (Goat)**  
Soft & creamy rolled in fresh herbs

**Beecher's Flagship White Cheddar, US (Cow)**  
Semi hard, distinctively nutty & robust

**Rogue Creamery Oregonzola, US (Cow)**  
Sharp & tangy with a lush, buttery texture

**Shropshire, England (Cow)**  
A creamy blue cheddar with a long, complex finish

**Bleu d'Avergne, France (Cow)**  
Full flavored, slightly salty & soft with a touch of earthiness