

# ARTISANAL CHEESE PLATTER

Served with assorted bread 16.00

## Vermont Creamery Bijou

French for “Jewel”, Bijou is a young, aged goat cheese in the style of a Crottin de Chavignol. It has a soft and tangy interior with a nutty, wrinkled rind. We marinate the Bijou in Tasmanian Peppercorns, Thyme, and J. Lablanc Extra Virgin Olive Oil.

## Cowgirl Creamery’s Mt Tam

Made with organic milk from Straus Family Dairy. It is firm and buttery with a mellow, earthy flavor reminiscent of white mushrooms. We accent this cheese with pure apple butter.

## Beehive Cheese Co. SeaHive

SeaHive begins with Beehive’s Promontory Cheddar. It is hand rubbed with wildflower honey and local Redmond Real Salt from an ancient seabed near Redmond, Utah. It is accompanied by honeycomb.

## Nancy’s Hudson Valley Camembert

Soft ripened sheep and cow’s milk cheese from Old Chatham Shepherding Company in New York State. The soft downy crust yields to a smooth and buttery finish. This delicacy is accompanied by a pecan-mustard brittle.

## Rogue River Caveman Blue

“From the Domain of the Caveman,” this deliciously sweet and fruity cheese has slight vanilla tones. The natural rind yields to its buttery texture strewn with mineral crystals. It is accented with 4-year aged Saba.

## DESSERT WINES

	<u>Size</u>	<u>3 oz</u>	<u>Bottle</u>
<b>Dolce Late Harvest</b> , Napa Valley ‘05	375 mL		115.00
<b>Sauternes</b> , <i>La Fleur d’Or</i> ‘06	750 mL	9.00	65.00
<b>Paolo Saracco</b> , Moscato d’Asti, Castiglione Tinella-Italy ‘09	750 mL	7.00	49.00
<b>Meeker FroZin</b> , Russian River Valley ‘05	375 mL	13.00	52.00
<b>Royal Tokaji Red Label Aszú 5 Puttonyos</b> , Hungary ‘00	500 mL	13.00	69.00
<b>Seifried Sweet Agnes</b> Riesling, Nelson – New Zealand ‘05	375 mL		60.00

## PORT & FORTIFIED WINES

	<u>3 oz</u>	<u>Bottle</u>
<b>Banyuls Clos de Paulilles Rimage</b> Grenache, Banyuls ‘03 (375 mL)	10.00	49.00
<b>Broadbent</b> Madeira 10 yr Malmsey	11.00	75.00
<b>Cockburn’s</b> 20 yr Tawny (500 mL)	12.00	89.00
<b>Ferreira</b> 10 yr Tawny	10.00	67.00
<b>Quinta do Crasto</b> Late Bottled Vintage ‘01	8.00	57.00

## DESSERTS

### Lemon Pudding Cake

Blueberry Shake, Fruit Leather, and Candied Lemon 10.00  
*Delheim Natural Sweet Chenin Blanc, Stellenbosch* ‘09 10.00

### Crème Brûlée

Vanilla Custard, Apple-Pear Compote, and Brandy Snap Tuile 9.00  
*Sauternes, La Fleur d’Or* ‘06 9.00

### Poached Pear Tart

Port Wine-poached Bosc Pear and Amaretto Gelato 10.00  
*Sauternes, La Fleur d’Or* ‘06 9.00

### Peanut Butter and Pretzel Gianduja Cake

Salted Caramel Gelato and Liquid Ganache 11.00  
*Broadbent Madeira 10 yr Malmsey* 11.00

### Habanero-infused Flourless Chocolate Cake\*

Mango Compote and Lime Sorbet 8.00  
*Royal Tokaji Red Label Aszú 5 Puttonyos, Hungary* ‘00 13.00

### The Yachtsman Sundae

Trio of Gelato and Amarena Cherries 8.00  
*Meeker FroZin, Russian River Valley* ‘05 13.00

## COFFEE DRINKS

### Starboard Coffee

A nautical delight of Tia Maria, Drambuie, Grand Marnier, Brandy, and Coffee 8.25

### Keoke Coffee

A delicious blend of Coffee, Kahlúa, Brandy, and Dark Crème de Cacao 8.25

### Irish Coffee

A traditional favorite of Jameson Irish Whiskey and Coffee 8.25

### Jamaican Coffee

Myers’s Dark Rum, Tia Maria, and Coffee topped with Whipped Cream 8.25

\* This item is produced with no sugar added.