



{ *Dessert* }

Fruit

STRAWBERRY CRAQUELIN PUFFS *vanilla bean cream, strawberry milk shake crumble, toasted almond, malted ice cream* \$9

CARAMELIZED WHITE CHOCOLATE SEMIFREDDO
fennel caramel, roasted stone fruit, hazelnut buttercrunch \$9

Chocolate

DARK CHOCOLATE "3 MILK" CAKE *Vittoria coffee infused ganache, cocoa nib meringues, salty dulcy ice cream, 3 milks pour-over*..... \$9

Classic

WARM BLUEBERRY COBBLER
cornbread, crème fraîche, bay leaf ice cream \$9

Cheese

MT. TOWNSEND SEASTACK
honey custard, huckleberry compote, salt & pepper shortbread..... \$9

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
For your convenience an 18% Automatic Gratuity will be added to parties of 6 or more*



Dessert Wine

'14 NORMANDIN MERCIER <i>Pineau Des Charantes</i>	\$6
'10 LA TOUR VIEILLE. VIN DOUX NATUREL <i>Banyuls Grenache</i>	\$6
'84 D'OLIVEIRA <i>Madeira Sercial</i>	\$19
'14 ANDREW RICH <i>Willamette Valley Gewurztraminer</i>	\$9
'13 ABACELA <i>Umpqua Valley Port</i>	\$8
'85 KOPKE. COLHEITA <i>Porto</i>	\$14
'14 BROOKS. TETHYS LATE HARVEST <i>Willamette Valley Riesling</i>	\$7
NV EL MAESTRO SIERRA <i>Amontillado</i>	\$9

Digestivos

CYNAR	\$8	PERNOD ABSINTHE	\$20
CYNAR 70	\$9	STREGGA	\$11
DUBONNET ROUGE	\$8	ZUCCA	\$8
GREEN CHARTREUSE	\$19	SUZE	\$11
YELLOW CHARTREUSE	\$17	CARDAMARO	\$8
DIMMI LIQUORE DI MILANO	\$11	BONAL	\$8
FERNET JELINEK	\$8	LUCANO AMARO	\$10
FERNET BRANCA	\$10	RAMAZZOTTI	\$9
LILLET BLANC	\$8		
LUXARDO FERNET	\$8		
AMARO NONINO	\$15		