



{ *Dessert* }

Citrus

LEMON CHAMOMILE CRÈME BRULEE

whipped lemon curd, honey lace, black sesame ice cream \$9

Chocolate

SALTED CARAMEL & DARK CHOCOLATE TARTLET

cocoa nib soil, foie gras caramel, unsweetened whipped cream \$9

Fruit

ALMOND RHUBARB 'RIGHT SIDE UP CAKE'

Buttermilk pudding, rhubarb compote, almond cake, basil ice cream \$9

Cheese

BEEMSTERS AGED GOUDA

warm sticky fig cake, toffee crunchies, gouda cream, savory herbs \$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 ANDREW RICH	<i>Willamette Valley Gewurztraminer</i>	\$9
'15 BROOKS. TETHYS LATE HARVEST	<i>Willamette Valley Riesling</i>	\$7
NV NORMANDIN MERCIER	<i>Pineau Des Charantes</i>	\$6
NV LA TOUR VIEILLE. VIN DOUX NATUREL	<i>Banyuls Grenache</i>	\$6
NV EL MAESTRO SIERRA	<i>Amontillado, Sherry</i>	\$9
'13 ABACELA	<i>Umpqua Valley Port</i>	\$8
'89 BURMESTER. COLHEITA	<i>Porto</i>	\$14
'85 KOPKE. COLHEITA	<i>Porto</i>	\$14
'89 D'OLIVEIRA	<i>Madeira Sercial</i>	\$19

Digestivos

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