



{ *Dessert* }

Fruit

MASCARPONE CHEESECAKE

mulled cider poached apple, chestnut cream, caramelized puff pastry \$9

Chocolate

GRASSHOPPER GANACHE

cocoa nub brownie, textures of chocolate, fresh mint ice cream..... \$9

Classic

CRÈME FRAICHE PANA COTTA

carrot cake, black walnut, carrot cider sorbet..... \$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

NV NORMANDIN MERCIER <i>Pineau Des Charantes</i>	\$6
NV 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
'89 BURMESTER. 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	SUZE	\$11
GREEN CHARTREUSE	\$19	CARDAMARO	\$8
YELLOW CHARTREUSE	\$17	BONAL	\$8
DIMMI LIQUORE DI MILANO	\$11	LUCANO AMARO	\$10
FERNET JELINEK	\$8	RAMAZZOTTI	\$9
FERNET BRANCA	\$10		
LILLET BLANC	\$8		
LUXARDO FERNET	\$8		
AMARO NONINO	\$15		