

THE GRAND FINALE: Dessert, Cheese, Libation

Artisan Cheeses:

Col de Souler, France (cow's milk)	Choice of One 4.50
Humboldt Fog, Arcata, California (goat's milk)	~
Accompanied with fruit compote and grilled bread	Choice of two 8.00

From the Pantry:

Vanilla Crème Brulée, Pistachio shortbread Cookies.....	7.50
Fuji Apple Crisp, olive oil crumble, vanilla bean ice cream.....	9.00
Lemon Cheesecake, Huckleberry Compote, Lemon Sherbet.....	9.00
Black Forest Torte, Rich Flourless Chocolate Cake, Brandied Cherries, Whipped cream.....	9.00
"Snickers Pie" Peanut Butter Mousse, Chocolate Ganache, Peanut Brittle.....	9.00
Pumpkin Brioche Bread Pudding, Almond Toffee, Caramel Sauce.....	12.00 For Two
Warm Beignets, Crème anglaise, Irish Coffee.....	12.50

Dessert Wines:

Hanahato Kijoshu, Pure Rice Aged Dessert Sake	9.00
Domaine Durban, Muscat de Beaume de Venise	10.00
Château Dauphine, Rondillion Loupiac 2001	9.00
Calera, Dessert Viognier, Mt. Harlan 2006	9.00
M. Chapoutier, Banyuls Vin Doux Naturel 2007	10.00

Ports:

Blandys, 5 year Madeira	8.00
Noval Black, Quinta do Noval, Porto	10.00
Graham's, "Six Grapes" Reserve Porto	9.00
Meyer Family Cellars, California Zinfandel Port	11.00
Fonseca 10 Year Tawny Port	9.00
Graham's 20 Year Tawny Port	12.00

Calvados, Cognac, Brandy, Armagnac:

Daron, Calvados	9.00
Delemain, "Pale & Dry" Cognac Grande Champagne	18.00
Germain Robin, "Fine Alambic" VSOP Brandy	10.50
Kelt, Tour du Monde, VSOP Cognac	10.50
Hennessy, VSOP Cognac	14.00
Hennessy, XO Cognac	29.00
Courvoisier, VSOP	10.50
Remy Martin, VSOP Cognac	14.00
Remy Martin, XO Cognac	28.00
Larresingle, VSOP Armagnac	10.50