



## Dessert & Cheese Menu

### Apple Galette 6

*kiryokawa family farms apples baked to perfection  
and topped with cinnamon gelato  
and apple cider caramel*

### Heathman Bread Pudding 7

*with poached local quince*

### Espresso Mousse 6

*chocolate mousse topped with espresso mascarpone  
mousse, on a crispy layer of hazlenut  
and milk chocolate*

### Pumpkin Pie Napoleon 5

*crispy phyllo dough with a spiced local  
sugar pumpkin custard*

### Huckleberry Crème Brulee 6

*deliciously rich custard base with a contrasting layer  
of hard caramelized sugar and a  
homemade huckleberry sauce from mt adams*

### Chocolate Gourmandise 7

*warm flourless chocolate cake with  
guittard cacao rouge  
& guittard machu pichu 65% chocolate sauce  
& vanilla ice cream*

### Trio of Pot de Creme 7

*dark chocolate, valrhona manjari  
milk chocolate, valrhona jivara  
white chocolate, valrhona ivoire*

### Cookie Plate 5

*snicker doodle, chocolate chip & a brownie*

### Ice Cream or Sorbet Sampler 4

*ice cream flavors are vanilla, chocolate  
and strawberry*

### Bloomed Rind Cheese:

#### Tumalo Farms Jewell 6

*very buttery natural bloom, cow and goat milk*

#### Pommier Camembert 5

*classic normandie camembert soft ripened with earthy flavor*

#### Pierre Robert 7

*triple cream cow's milk, tangy crème fraiche starter*

### Washed Rind Cheese:

#### Grand Pont L'Eveque 6

*washed rind cheese with earthy flavor*

#### Fluer d'Aunis 6

*creamy washed rind cheese with piquant flavor  
from pineau des charontes*

#### Talleggio 6

*it is aromatic yet mild in flavor and features tangy  
meaty notes with a fruity finish.*

### Blue Cheese:

#### Papillon Roquefort 7

*classic sharp bleu cheese from the aveyron  
made from sheep's milk*

#### Stilton 7

*cow's milk blue cheese from the famous boroughs market*

#### Fourme d'Ambert 7

*cow's milk blue cheese from the auvergne region of france*

### Firm/Hard Cheese:

#### Willapa Hills Pluvius 6

*oregon semi soft cows milk, aged over 45 days*

#### Cantal 6

*ancient cow's milk cheese, similar to an english cheddar*

#### Tumalo Farms Rimrocker 6

*rich, sharp, semi-hard cheese with a hearty character,  
from organic cow and goat milk*

### Cave Sampler 12.75

*chef's choice of five cheeses  
with figs & mixed nuts,  
inquire for tonight's choices*

# Flights of Fancy

**A Fine and Noble Rot:** Three expressions of Botrytis Cinerea “Noble Rot”: 2007 Oremus Late Harvest Tokaji, Hungary, 1997 Chateau Doisy Verdines, Sauternes, and 2006 Chateau Les Tuileries, Sauternes. 1 oz each. 16.25

**Taylor Fladgate’s 100 years of Tawny Porto:** A rare opportunity to compare one of the finest Porto houses in Portugal. Enjoy one ounce pours of a 10 year, 20 year, 30 year and finish with the 40 year. 34.75

**Ardbeg Series:** Four half ounce pours of peaty, smokey, Islay style Scotch Whisky: 10 Year Old, Corryvreckan, Uigadail, and Airigh Nam Beist 1990 ltd. 23.75

**Hennessy Collection:** Samplings from one of the most legendary Cognac producers in the world:  
1/2 oz each VS, VSOP, and XO 21.75 with 1/2 oz Paradis 41.75

## Dry Sherry

La Bota de Fino, “Mancharnudo Alto,” nº15, Spain	15.00
Valdespino, Fino, Inocente, Jerez, Spain	10.00
Alvear, Fino en Rama, Montilla-Moriles, Spain	7.00
Valdespino, Amontillado, Contrabandista, Jerez, Spain	12.00

## Dessert Wine

2007 Andrew Rich, Gewurztraminer, Washington	11.00
2006 King Estate, Pinot Gris Vin Glace, Oregon	10.00
2005 Dolce Winery, Late Harvest Wine, California	24.00
2007 Inniskillin, Riesling Ice Wine, Canada	16.00
2005 Dom des Baumard, Anjour-Saumur, France	15.00
1997 Doisy Verdines, Sauternes, France	11.00
2006 Chateau Les Tuileries, Sauternes, France	10.00
2005 Chateau Suduiraut, Sauternes, France	28.00
2007 Andre & Mireille Tissot, Arbois, France	12.00
2007 Oremus, Late Harvest Tokaji, Hungary	12.00
2000 Oremus, Tokaji Aszu, 5 Puttonyos, Hungary	28.00
1996 Royal Tokaji, Tokaji Aszu, 6 Puttonyos, Hungary	24.00
1993 Chateau Pajzos, Eszencia, Hungary (1oz)	48.00

## Fortified Dessert Wine

NV Jorge Ordonez & Co., Selección Especial, Spain	8.00
NV Jorge Ordonez & Co., Victoria, Spain	14.00
NV Cesar Florido, Moscatel Especial, Chipiona, Spain	10.00
NV Valdespino, Ximenez, El Candado, Jerez, Spain	12.00
2005 Domaine des Blanes, Maury, France	7.00
NV Domaine la Tour Vielle, Reserva, Banyuls, France	10.00

## Port

Graham’s, Colheita, 1997	19.00
Kopke, 20yr Tawny	14.00
Kopke, Colheita, 1980	16.00
Kopke, Colheita, 1950	38.00
Kopke Colheita, 1937	55.00
Rocha, Colheita, 1966	26.00
Taylor Fladgate, 10yr Tawny	9.00
Taylor Fladgate, 20yr Tawny	13.00
Taylor Fladgate, 30yr Tawny	21.00
Taylor Fladgate, 40yr Tawny	28.00
Kopke, LBV, Ruby, 2001	10.00
Taylor Fladgate, LBV, 2005	7.00
Quinta do Vesuvio, Vintage, 2001	17.00

## Madeira

(1 ounce pour)

Cossart Gordon, Bual 15yr	9.00
Barbeito, Historic Series, Boston Bual Special Reserve	8.00
D’Oliveria, Boal, 1922	34.00

## Beer

Rodenbach Red - Flanders Red Ale	7.00
Chimay Grand Reserve - Trappist Strong Ale	7.50
Hair of the Dog “Doggie Claws” - Barleywine Style Ale	8.50
Boon Framboise - Raspberry Lambic	10.00

## Cognac

Courvoisier VS	8.50
Courvoisier VSOP	11.25
Hardy Noces d’Or	28.00
The Hennessy Collection ~ 4 selections	
VS-8.50, VSOP-11.00, XO-25.00, Paradis-40.00	
Hine Rare & Delicate	13.00
Hine Antique	18.00
Martell Cordon Blue	18.00
Martell XO	28.00
Navan, Vanilla Cognac	9.00
Remy Martin	
VSOP-10.25, 1738-15.00, XO-25.00	

## Brandy and Others

Germain Robin, Brandy	12.00
de Montal XO, Armagnac	18.00
Boulard, Calvados	11.00
Belle de Brillet, Pear Cognac	11.00
Sarpa Di Poli, Grappa	8.50
Crown Royal Canadian Whisky	
Black - 9.00, Cask 16 - 17.00, XR - 28.00	

## Single Malt Scotch

### Highlands

Abelour a’bunadh 12 Yr	17.00
Balvenie 12 Yr ~ Doublewood	11.00
Balvenie 15 Yr ~ Single Barrel	13.00
Balvenie 17 Yr ~ Rum Cask	21.00
Balvenie 21 Yr ~ Portwood	25.00
Cragganmore 12 Yr	11.00
The Dalmore ~ Gran Reserva	11.00
Dalwhinnie 15 Yr	11.50
Glenfarclas 21 Yr	18.00
Glenfiddich 12 Yr	9.50
Glenkinchie ~ Distiller’s Edition	12.00
Glenlivet House ~ 2 selections	
12Yr - 9.50, 18Yr - 11.00	
Glenmorangie 10 Yr	9.50
Glenmorangie 12 Yr ~ Quinta Ruban	11.00
Glenmorangie 12 Yr ~ Nectar d’Or	14.00
Glenmorangie 18 Yr	18.00
The Macallan Collection ~ 3 selections	
12Yr - 10.00, 18Yr - 19.00, 25Yr - 36.00	
Oban 14 Yr	18.00
Auchentoshan 12 Yr (Lowland)	10.50

### Islay & the Other Islands

Ardbeg ~ 10 Yr	9.50
Ardbeg ~ Corryvreckan	12.50
Ardbeg ~ Uigadail	14.00
Ardbeg ~ Airigh Nam Beist 1990 ltd.	17.00
Bowmore 12 Yr	10.00
Bunnahabhain 12 Yr	11.00
Lagavulin 16 Yr	15.00
Laphroaig 10 Yr	9.00
Highland Park 12 Yr (Orkney)	10.50
Talisker 10 Yr (Skye)	11.00
Isle of Jura 10 Yr (Jura)	8.00
Springbank 10 Yr (Campbelltown)	14.00

## Irish Whiskey

Cooley’s Tyrconnell ~ Wood Finish:	14.00
Madeira, Port, or Sherry Cask	
The Jameson Family	
12Yr - 8.50, Gold - 12.00, 18Yr - 14.50, Rare - 32.00	