



Dessert & Cheese Menu

Tart Tatin 6

*fresh local apples, baked upside down
and topped with vanilla ice cream*

S'mores 5

*toasted homemade marshmallows,
graham crackers & machu pichu chocolate sauce*

Tiramisu 5

*espresso & rum soaked ladyfingers with
marsala-mascarpone mousse,
rum anglaise & shaved chocolate*
add 2oz taster of *Jorge Ordonez, Seleccion Especial* 3

Rhubarb Bubble Float 5

*chilled rhubarb soup with
creamy whole pearl tapioca pudding*

Turtle Cheesecake 6

candied pecans & caramel swirl with a cookie crust
add 2oz taster of *Chateau Les Tuileries, Sauternes* 3

Chocolate Gourmandise 7

*warm flourless chocolate cake with guittard cacao rouge
& guittard machu pichu 65% chocolate sauce
& vanilla ice cream*
add 2oz taster of *Bodegas Olivares, Dulce* 4

Meyer Lemon Roulade 6

huckleberry compote, confit lemon

Oregon Strawberry Tart 7

with vanilla custard and pistachio crème fraiche

Heathman Bread Pudding 6

warm caramel sauce
add 2oz taster of *Andrew Rich dessert wine* 4

Crème Brulée 6

madagascar bourbon vanilla
add 2oz taster *Mas Amiel Muscat* 3

Profiteroles 5

cream puffs filled with pistachio gelato
guittard machu pichu 65% chocolate sauce

Cookie Plate 5

snicker doodle, chocolate chip & a brownie

Ice Cream or Sorbet Sampler 4

Bloomed Rind Cheese:

Mothais sur Feuille 6

double cream goat, natural bloom, wrapped in a chestnut leaf

Fleur de Maquis 7

soft, mild Corsican sheep's milk cheese
add 2oz taster of *La Bota de Manzanilla, Sherry* 3

Camembert 5

cow's milk cheese from Normandy, 45% fat

Buche 6

*goat's milk "log" with straw running through it giving this
Juniper Grove creamery cheese its distinctive flavor*

Délice de Saligny 7

triple cream cow's milk, tangy, rich in flavor

Washed Rind Cheese:

Pont L'Eveque 6

cow's milk, the classic from Normandy

Fleur d'Aunis 5

bathed in Cognac, grassy, sweet and mild
add 2oz of *Domaine la Tour Vieille Vin Blanc, Sec* 3

Epoisses 7

*cow's milk that is golden yellow with a taste that is perfumed
and slightly piquant and washed with Marc de Bourgogne*

Blue Cheese:

Papillon Roquefort 7

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

Fourme d'Ambert 4

*also from the Auvergne but made from cow's milk
very creamy and mild*

Jacquin Blue Chevre 7

blue goat cheese from the renowned family Jacquin Freres
add 2oz taster of *Jorge Ordonez, Victoria* 4

Hard Cheese:

Tumalo Tomme 6

*raw goat's milk cheese from local producer
Juniper Grove, aged & rubbed on pine boards*

Le Marechal 5

herb rubbed cow's milk cheese is mild and nutty

Cantal 6

ancient cow's milk cheese, similar to an English cheddar

Comte 7

*raw cow's milk cheese from the jura mountains
the french take on swiss cheese*

Ossau Iraty Agour 6

*mild and creamy sheeps milk cheese
from the highlands of the Pyrénées*

Vieille Mimolette 6

*aged farm house cheddar made to resemble a cantaloup
crumbly and sharp, colored with annato seed*
add 2oz taster of *Rocha White Port, 1934* 3

Cougar Gold 6

*sharp white cheddar from Washington State University
packaged in it's iconic yellow and white tins by the
students of the school's creamery*

Cave Sampler 12.75

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

Culinary Director Philippe Boulot, Pastry Chef John Gayer,
Chef de Cuisine Karl Zenk

1001 SW Broadway, Portland, Oregon (503)790-7752

www.heathmanrestaurantandbar.com

6/17/10

Flights of Fancy

each flight features three one ounce pours

Spirit of España: Malaga, from the South of Spain, is one of the world's great forgotten sweet wines.

Three pours of Jorge Ordoñez's Malagas - Old Vines, Seleccion Especial, and Victoria 17.50

A Fine and Noble Rot: Three expressions of Botrytis Cinerea a.k.a. Noble Rot: 2003 Chateau Pajzos Tokaji Aszu 3 Puttonyos, 1997 Chateau Rieussec Sauternes, and 2005 Chateau de la Roulerie, Coteaux du Layon. 16.25

Rare meets obscure: First, La Tour Vieille, Memoire d'Automnes, a dry Amontillado sherry style wine that's made in Collioure, France from Grenache gris and Grenache blanc. Secondly, a Rhone Muscat de Baumes de Venice, a 2005 reserve wine from producer J. Vidal-Fleury. Lastly, a 2000 vintage Vin de Paille from Chateau d'Arlay—made from raisinated grapes that were historically dried on beds of straw. 22.25

Sherry

Fino

NV La Bota de Manzanilla, "Navazos," n°16, Spain	9.00
NV La Bota de Fino, "Mancharnudo Alto," n°15, Spain	7.50
NV Emilio Lustau, "Escuadrilla", Rare Amontillado, Spain	8.50

Olorosso

NV Emilio Lustau, Rare Cream Reserva, Spain	7.50
NV Emilio Lustau, "San Emilio", Pedro Ximenez, Spain	9.50

Sweet

2004 Bodegas Olivares, Dulce, Monastrell, Spain	10.00
2005 Brooks, Tethys, Willamette Valley, Oregon	9.00
2007 Andrew Rich, Gewurztraminer, Washington	11.00
NV RH Bueller, Rutherglen Muscat, Australia	8.00
1996 Doisy Verdines, Sauternes, France	10.50
1997 Chateau Rieussec, Sauternes, France	14.50
2005 Domaine des Blanes, Maury, France	6.75
2005 Domaine de la Rectorie, Banyuls, France	10.00
1990 Domaine Joliette, Ambres, Rivesaltes, France	7.75
2007 Inniskillin, Riesling Ice Wine, Canada	16.50
2006 King Estate, Pinot Gris Vin Glace, Oregon	9.50
1993 Chateau Pajzos, Eszencia, Hungary	48.00
2003 Chateau Pajzos, 3 Puttonyos, Hungary	10.00
2005 Dolce Winery, Late Harvest Wine, California	14.00

Porto

Graham's, Colheita, 1997	18.50
Kopke, 20yr Tawny	14.00
Kopke, Colheita, 1950	45.00
Kopke, Colheita, 1980	19.50
Rocha, Colheita, 1966	35.00
Rocha, Colheita, 1937	55.00
Rocha, Three Centuries Aged Tawny	48.00
Rocha, Dry White Port, 1934	32.00
Taylor Fladgate, LBV, 2003	7.00
Taylor Fladgate, 10yr Tawny	8.75
Taylor Fladgate, 20yr Tawny	13.00
Taylor Fladgate, 40yr Tawny	28.00
Trevor Jones, Rare Aged "Port"	6.50
Warre's, LBV, 2000	9.00
Quinta do Vesuvio, Vintage, 2001	17.00

Madeira

(1 ounce pour)

Miles, 5 year old dry Sercial, NV	5.50
Cossart Gordon, Bual 15yr	8.50
Barbeito, Historic Series, Boston Bual Special Reserve	7.25
Barbeito, Malvasia, 1958	18.00
D'Oliveira, Boal, 1922	28.00

Beer

Chimay Grand Reserve	8.00
Hair of the Dog "Doggie Claws" - Barleywine Style Ale	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 Bleu	18.00
Martell XO	28.00
Navan, Vanilla Cognac	9.00
Remy Martin VSOP	10.25
Remy Martin 1738	15.00
Remy Martin XO	25.00

Brandy and Others

Germain Robin, Brandy	12.00
Sempe, 15 Yr, Armagnac	15.00
Boulard, Calvados	11.00
Belle de Brillet, Pear Brandy	11.00
Sarpa Di Poli, Grappa	8.50
Crown Royal Canadian Whisky	
Cask 16 - 17.00 XR - 28.00	

Single Malt Scotch

Abelour a'bunadh 12 Yr	17.00
Balvenie 12 Yr ~ <i>Doublewood</i>	11.00
Balvenie 15 Yr ~ <i>Single Barrel</i>	13.00
Balvenie 17 Yr ~ <i>Rum Cask</i>	21.00
Balvenie 21 Yr ~ <i>Portwood</i>	25.00
Cragganmore 12 Yr	11.00
The Dalmore 12 Yr	11.00
Dalwhinnie 15 Yr	11.50
Glenfarclas 21 Yr	18.00
Glenfiddich 12 Yr	9.50
Glenkinchie ~ <i>Distiller's Edition</i>	12.00
Glenlivet House ~ 4 selections	
12Yr - 9.50, 15Yr - 10.00, 16Yr - 10.00, 18Yr - 11.00	
Glenmorangie 10 Yr	9.50
Glenmorangie 18 Yr	18.00
The Macallan Collection ~ 4 selections	
12Yr - 10.00, 18Yr - 19.00, 21Yr - 25.00, 25Yr - 36.00	
Oban 14 Yr	18.00
Auchentoshan 10 Yr (Lowland)	10.50

Islay & the Other Islands

Ardbeg 10 Yr	9.50
Ardbeg Corryreckan	12.50
Ardbeg Uigadail	14.00
Ardbeg Airigh Nam Beist 1990 ltd.	17.00
Bowmore 12 Yr	10.00
Bowmore Dawn 15 Yr	18.00
Bowmore 25 Yr	28.00
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 15 Yr (Campbelltown)	14.00

Irish Whiskey

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