sweets

dark chocolate+orange clafoutis, persimmon, white chocolate sorbet 13

local **carrot cake**, cream cheese, cardamom rum raisin ice cream, parsnip 12

apple cider **doughnut holes**, buttermilk panna cotta, huckleberries 11

milk chocolate **brownie,** bourbon praline ice cream, peach-mango purée 14

pomelo pudding cake, candied citrus, coconut sorbet, ginger 12

seasonal house spun **ice creams** or **sorbets** 10

cheese

3 for 15 5 for 21

mouco colorouge, **stinky**, washed rind, pasteurized cow's milk CO

avalanche cheddar, **hard**, aged 15 months, raw goat's milk CO

mouco camembert, **soft**, pasteurized cow's milk CO

rogue river **blue**, soft, creamy, raw cow's milk OR

avalanche cabra blanca, **earthy**, hard rind, mild, raw goat's milk CO

served with local honey, candied cashews, house made preserve

café

illy café: **coffee**, espresso, cappuccino, macchiato, lattè 4

caffeinated tea: green, black breakfast, lavender earl grey 5

herbal tea: chamomile, peppermint, energy, harmony 5

Executive Pastry Chef Danielle Riesz

glass

2011 marenco **brachetto d'acqui**, it, 11

heinz eifel **eiswein** rheinhessen, ger, nv 12

2005 disznoko 5 puttonyos **tokaji**, hu 16

2006 domaine cauhapè *ballet d'octobre* **jurancon**, fr 10

2010 donnafugata *ben rye* **passito de pantelleria,** it 18

2006 dow's late bottled vintage **port** 13

emilio lustau east india solera **sherry** 11

1996 château coutet **sauternes** 22

madiera

1903 d'oliveira bual 209

1958 d'oliveira bual 82

1968 d'oliveira bual 52

1977 d'oliveira bual 48

1989 d'oliveira malmsey 39

try all five 140

flight

liquid dessert, *a taste of 3 dessert wines* 14

2006 dow's late bottled vintage **port**

heinz eifel, **eiswein** rheinhessen, ger, nv

2011 marenco **brachetto d'acqui**, it