

artisan cheese

Selection of Artisanal American Cheeses,
selections arrive tableside
4 dollars per selection

O'Banon, pasteurized goat's milk - Capriole,
Greenville, Indiana

Old Kentucky Tomme, raw goat's milk - Capriole,
Greenville, Indiana

Piper's Pyramid, pasteurized goat's milk - Capriole,
Greenville, Indiana

Constant Bliss , pasteurized cow's milk - Jasper Hill Farm,
Greensboro, Vermont

Pleasant Ridge Reserve, raw cow's milk - Uplands,
Dodgeville, Wisconsin

Big Ed's, raw cow's milk - Saxon Creamery,
Cleveland, Wisconsin

10-year Cheddar, raw cow's milk - Hook's,
Mineral Point, Wisconsin

Appalachian, raw cow's milk - Meadow Creek Dairy,
Galax, Virginia

Grayson, raw cow's milk - Meadow Creek Dairy,
Galax, Virginia

Gorgonzola Dolce Latte, pasteurized cow's milk - Bel
Gioioso, Denmark, Wisconsin

Ewe's Blue, pasteurized sheep's milk - Old Chatham
Shepherding Company, Hudson River Valley,
New York

Smokey Blue, raw cow's milk - Rogue Creamery,
Central Point, Oregon

Rogue River Blue, raw cow's milk - Rogue Creamery,
Central Point, Oregon

d e s s e r t s

Nichols' Farm apple crostata with Hook's 10 year aged Cheddar, apple cider reduction and sage ice cream 9

Chocolate Financier with bruleed bananas, coffee ice cream and porter reduction 9

Chocolate semi-freddo with spanish peanut nougat and salted caramel 9

Sweet potato beignets with maple pastry cream and pomegranate sorbet 9

Local wildflower honey panna cotta with autumn fruit compote and rosemary 9

w i n t e r c l a s s i c

Terzo Piano Hot Chocolate with peppermint marshmallow 5

d e s s e r t w i n e s

Ramos Pinto Porto Ruby, Vila Nova de Gaia, Portugal 8

2004 Vin Santo "Serelle" Ruffino, Toscana, Italy 12

2007 Banyuls, M.Chapoutier, France 10

East India Solera Sherry, Lustau, Portugal 11