FROM THE PASTRY KITCHEN

Chocolate Concorde v3.1
2014 Ramos Pinto, Late Bottled Vintage Porto

Strawberry and Lime Chiffon with Toasted Coconut Ice Cream
2018 Rosa Regale, Brachetto d’Acqui, Dolce, Piemonte

Cherry and Pistachio Clafouti with Crème Fraîche Ice Cream
2008 Castelnau de Suduiraut, Sauternes

Apricot and Almond Financier with Honey-Thyme Legère
2014 Patricius, 5 Puttonyos, Tokaji Aszú

Peanut Butter Mousse with Caramelized Banana and Caramelia Ganache
2013 Vin Santo del Chianti, Badia di Morrona

One selection of fine ripe cheese
Sommelier Selection

Desserts $16
Dessert Wine Pairing $16

A 20% service charge, shared by the entire staff, will be included on each check.
Tipping is not expected.
FROMAGE

Berggenuss - Cow’s milk. Swiss Alps, by Franz Rengli. The milk comes from a collection of 15 farms around the town of Entlebuch in a Unesco Biosphere which has preserved immaculate grazing pastures. 9-pound wheels, matured at least 6 months, rubbed with brine while aging. This has a brothy, meaty character and nice cultured butter notes to it.
It has just the right amount of funk.

Tete de Moine - Cow’s milk. Jura, Switzerland. Semi-hard. This cheese was originally produced by monks at the Abbey of Bellelay Traditionally served by shaving with a Girolle (local word for Chanterelle) which helps develop the cheese’s considerable aroma. Slightly sweet and very fragrant cheese. Excellent with dried fruit.

Beemster X.O. - Cows milk. Holland. Made exclusively from milk produced in the Beemster Polder in Northern Holland, 20 feet below sea level. Aged at least 26 months. This is an exquisite Gouda with classic notes of butterscotch, whiskey and pecan.

Buche de Tradition – Loire Valley. Coated with vegetal ash with a straw down the center to promote ripening, this is the definitive goat’s milk “log” from P. Jacquin & Fils.

Soumaintrain - Cow’s milk. Washed rind. Burgundy. A lesser known cousin of Epoisses in a slightly larger format cheese. It has the classic nutty notes and righteous funk of its famous cousin. Likewise, it is not a training cheese

Preferé de Fromi - Cow’s milk. France. We know this cheese from the mountains above Lake Leman affectionately as “Fauxblochon” as it is the only Reblochon style cheese currently legal in the US. Rich and creamy, with just a little washed rind funk.

One selection with seasonal accoutrements - $16
Each additional cheese - $12