



FROM THE PASTRY KITCHEN

Chocolate Concorde v3.1

2014 Ramos Pinto, Late Bottled Vintage Porto

Russian Burnt Honey Cake with Tiger Striped Figs
and Crème Fraîche Balsamic Sherbet

2001 Chateau Raymond-Lafon, Sauternes

Walnut Cremeux "Napoleon"

with Sauternes Ice Cream and Poached Warren Pear

2016 Tokaj Aszú, 5 Puttonyos, Patricius

Milk Chocolate Crème Brûlée,

Spiced Apple Caramel, Black Pepper Ice Cream

Moscatel Pasa, Bodegas Dios Baco, Jerez

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

Beaufort d'Été - Cow's milk, Haute Savoie. The milk for this superb AOC cheese is from Abondance and Tarine Cows grazing 3 separate Summer "Alpages" at 3000 feet on Plan Pichu, below Mont Blanc. Cave matured by master affineur Joseph Paccard for two years.
Flavors of toffee, grass, toasted fruit. Terrific with big red wines.

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.

Epoisses - Cows milk, washed rind. Cote d'Or Burgundy. Rightly considered one of the worlds finest cheeses, this has been produced since the early 16th century near the village of Epoisses. During ripening the cheese is rinsed up to three times a week with brine and Marc de Bourgogne which helps develop its signature orange slightly sticky rind. Very soft cheese, distinct nutty flavors. Not a training cheese.

Tete de Moine - Cow's milk. Jura mountains, Switzerland, Semi-hard. This cheese was originally produced by monks at the Abbey of Bellelay in the French speaking Jura mountains in the Canton of Bern. Traditionally served by shaving with a Girolle (a local word for Chanterelle) which helps develop the cheeses considerable aroma.
Slightly sweet and very fragrant cheese.

Monet - Goat's Milk, Australia. This delightful soft fresh goat cheese is coated with edible flowers and has a delicate goaty tang. Excellent with a crisp white wine.

La Tur - Alta Langa, Italy. This soft delicate cheese is made from Sheep, Goat and Cow's milk in Piemonte. It has a soft wrinkled skin and smooth creamy texture with notes of crème fraiche and white button mushrooms, and just a tiny amount of goaty tang.
Ideal for pairing with rich white wines.

Moser Screamer - Cow's milk, Switzerland. Triple cream cheese from Switzerland is uncommon. This opulent cheese from Ueli Moser has a delicate white bloomed rind and clocks in at 72%.
Screamer is a rich buttery decadent cheese, ideally paired with sparkling wine

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