



## FROM THE PASTRY KITCHEN

Chocolate Concorde v3.1

*2014 Ramos Pinto, Late Bottled Vintage Porto*

Russian Burnt Honey Cake with Persimmon  
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*

Two selections of fine ripe cheese

*Sommeliers Discretion*

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.

**Prufrock** - Cows milk, washed rind, Martha's Vineyard. This exquisite cheese is produced from the Glasgow family's herd of 25 Dutch Belted cows grazing on pasture in the Spring and Summer and on sprouted barley from their greenhouse in the Winter. Hand washing with brine while maturing produces the signature sticky orange rind found on many of the worlds finest cheeses. Very soft cheese, distinct nutty flavors.

**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 goatly tang. Excellent with a crisp white wine.

**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