



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

One selection 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.*

***Perail de Brebis**- Lacaune Breed Sheeps Milk, Languedoc. This interesting cheese is made with a lactic fermentation and very little rennet. It ripens with a soft white geotrichum mold on it's skin. Ewe's milk gives it a rich luscious texture and just a little sheepy funk too.*

***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 rich creamy texture with notes of crème fraîche and white button mushrooms, and just a tiny amount of goaty tang. Ideal for pairing with rich white wines.*

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