



FROM THE PASTRY KITCHEN

Chocolate Concorde v3.1

*2014 Ramos Pinto, Late Bottled Vintage Porto*

Orange Marmalade Olive Oil Cake, Vanilla Poached Rhubarb

Blood Orange Caramel and Lemon-Thyme Ice Cream

*2011 Château Piada, Barsac, Sauternes*

Manila Mango, Macadamia Nut Shortbread,

White Chocolate Passion Fruit Mousse

Toasted Coconut Ice Cream

*2018 Muscat de Saint-Jean de Minervois, Domaine de Barroubio*

Deconstructed Strawberry Ice Cream Sundae

*2018 Brachetto d'Acqui, Pineto, Marengo*

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.

**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. Excellent with dried fruit.

**Harbison** - Cow's milk, Jasper Hill Creamery Vermont. This rich soft-ripened cheese is wrapped with a layer of spruce bark, very much in the style of Vacherin Mont d'Or. Deeply flavorful cheese with notes of wood and mushroom buttons, this cheese pairs well with rich white wines. Not a training cheese.

**Fleur du Maquis**- Ewes milk, Corsica. Semi-soft. 45% fat content. Two names for the same cheese, depending who makes it. Maquis is the local term for the scrub brush that covers much of the island. Sheep graze on this wild landscape and produce rich milk. The cheese is coated with a mixture of Rosemary, Thyme, Sarriette (Savory), Fennel Seeds, Juniper Berries and Bird's Eye Chile. Tangy and herbal, terrific pairing with wine.

**Epoisses** - Cows milk, washed rind. Cote d'Or Burgundy. Rightly considered one of the worlds finest cheeses this has been produced since the early 16<sup>th</sup> 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.

**St. Stephen** - Jersey Cow's milk. This rich creamy triple cream cheese from Four Fat Fowl Creamery in the Hudson Valley has a delicate white bloomed rind. Hints of button mushroom and fresh lactic notes complement the rich creamy paste on this classic 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.

One selection with seasonal accoutrements - \$16

Each additional cheese - \$12