

Cheese

Served with marinated artichoke hearts, olives, dried fruit and grilled ciabatta crustini or crackers

Select from:

Platter of 3	\$9
Platter of 5	12

Maytag Blue

Iowa, United States

Cow's Milk

Tangy and moist, yet crumbly in texture and lemony finish, make Maytag one of the world's great blue cheeses.

Drunken Goat

Spain

Goat's Milk

Semi-soft cheese soaked in wine and then aged. Smooth, sweet flavor with a sassy edge.

P'tit Basque

France

Sheep Milk

A dry textured cheese with an earthy and nutty flavor.

Chimay Biere

Belgium

Cow's Milk

A semi-soft, smooth, and full flavored cheese that is washed in Chimay beer.

Cahill's Porter

Ireland

Cow's Milk

A full-flavored tangy cheddar cheese marbled throughout with Guinness.

Pastry Chef Sandra Adams presents:

Fallen Chocolate Soufflé 7.00
Served warm ~ hazelnut gelato ~ butter toffee almonds

Frangelico 7.50
Hazelnut liqueur, Italy

Warm Spiced Poached Pear 7.00
Maple walnut ice cream ~ dark chocolate sauce

X Rated Fusion Liqueur 9.00
Ultra premium vodka, Provence blood oranges, France

Tiramisu 7.00
Mascarpone ~ lady fingers with espresso ~ Kahlua ~ Myers's Original Dark Rum

Godiva Dark Chocolate Liqueur 7.50
The most decadent chocolate, made divine as a sumptuous liqueur

Crème Brulee 7.00
Creamy vanilla custard ~ berries ~ caramelized sugar

Grand Marnier 10.00
Orange liqueur, France

Bread Pudding 7.00
Bailey's crème anglaise

Starbucks Coffee Cream Liqueur 7.50
Fine coffee liqueur from the makers of Starbucks Coffee, USA

Organic Apple Crisp 7.00
Served warm ~ a la mode

Tuaca Liqueur 8.00
A blend of vanilla, orange, lemon and rich Tuscan brandy, Italy