



SAMPLE MENU – SPRING 2018

DESSERTS

DARK CHOCOLATE-PINOT NOIR CAKE 12.

cocoa nib granola, vanilla bean ice cream,
espresso sauce

2012 WILLAMETTE VALLEY VINTNERS "PORT-STYLE PINOT NOIR"
WILLAMETTE VALLEY 15.

CRÈME CATALINA 12.

spanish style cinnamon citrus custard, churros

2005 FÉLSINA, VIN SANTO DEL CHIANTO CLASSICO 12.

BERRY PUDDING CRUMBLE 12.

vanilla brioche custard, almond streusel crunch,
jory garden honey

2014 PONZI "VINO GELATO" WILLAMETTE VALLEY 12.

WINE COUNTRY TART 12.

greek yogurt custard, hazelnut shortbread, roasted grape sorbet

NV SARACCO MOSCATO D'ASTI, PIEMONTE 11.

FRESHLY BAKED COOKIES 12.

double chocolate chip, lilikoi-macadamia nut,
red velvet marshmallow crinkle

BROADBENT, 10 YR. MALMSEY, MADEIRA 12.

DESSERT WINES

2014 ponzi "vino gelato", willamette 12.
2015 owen roe "parting glass," late harvest riesling, yakima 13.
2012 adelsheim "déglacé," pinot noir, ice wine, willamette 13.
2015 château roûmieu-lacoste, sauternes, france 16.
2008 zind-humbrecht, "clos jebstal," pinot gris, alsace 16.
2013 royal tokaji company, "5 puttonyos aszu," hungary 15.
2005 félsina, vin santo del chianto classico, italy 12.

OPORTO

warre's, "otima," 10 year tawny 9.
fonseca, 20 year tawny 12.
taylor fladgate, 30 year tawny 26.
2000 delaforce, vintage ruby port 21.

SHERRY & MADEIRA

nv cesar florido, "pasas" muscatel sherry 14.
nv hidalgo, "faraon" oloroso sherry 14.
1987 toro albala, pedro ximénez "gran reserva" sherry 14.
broadbent, 10 year malmsey, madeira 12.

DOMESTIC PORT-STYLE WINES

2012 willamette valley vineyards, port-style pinot noir 15.
2011 torii mor, port-style syrah, rogue 14.
nv ken wright cellars, "perseverance of spirit", late harvest red 19.