



SAMPLE MENU – FALL | WINTER 2018

DESSERTS

DARK CHOCOLATE-PINOT NOIR CAKE 12.

cocoa nib granola, vanilla bean ice cream,
espresso sauce

2014 WILLAMETTE VALLEY VINTNERS "PORT-STYLE PINOT NOIR", WILLAMETTE VALLEY 15.

WARM COOKIES & "MILK" 12.

carmelia panna cotta, coconut chantilly, chocolate chip cookies

2006 FÉLSINA, VIN SANTO DEL CHIANTO CLASSICO, TUSCANY, ITALY 12.

BERRY PUDDING CRUMBLE 12.

vanilla brioche custard, almond streusel crunch,
jory garden honey

2015 CHÂTEAU ROÛMIEU-LACOSTE, SAUTERNES, FRANCE 16.

BIRTHDAY CAKE 12.

limoncello, white chocolate buttercream, coconut macarons

2015 OWEN ROE "PARTING GLASS" LATE HARVEST RIESLING, YAKIMA VALLEY 13.

SORBET TRIO 12.

strawberry, mango, lime, crisp meringue, seasonal fresh fruit

NV SARACCO MOSCATO D'ASTI, PIEMONTE, ITALY 11.

PACIFIC NORTHWEST CHEESE BOARD 18.

three local cheeses, dried fruits, jam, baguette

NV BORDELET "POIRE" PEAR CIDER, NORMANDY, FRANCE 12.

DESSERT WINES

2015 owen roe "parting glass" late harvest riesling, yakima valley 13.

2016 château roûmieu-lacoste, sauternes, france 16.

2008 zind-humbrecht "clos jebstal" pinot gris, alsace, france 16.

2013 royal tokaji company "5 puttonyos aszu" tokaji, hungary 15.

2006 fêlsina, vin santo del chianto classico, italy 12.

2009 maculan, torcolato, veneto, italy 12.

DOMESTIC PORT-STYLE WINES

nv ken wright cellars "perseverance of spirit" late harvest red 19.

2014 willamette valley vineyards, port-style pinot noir 15.

2011 torii mor, port-style syrah, rogue 14.

SHERRY & MADEIRA

nv la cigarrera amontillado sherry, jerez, spain 10.

nv hidalgo "faraon" oloroso sherry, jerez, spain 14.

el maestro sierra "15 yr" oloroso sherry, jerez, spain 12.

1987 albala "gran reserva" pedro ximénez sherry, jerez, spain 14.

nv rare wine company "new york" malmsey, madeira 12.

OPORTO

warre's "otima", 10 year tawny port 9.

kopke, 20 year tawny port 12

2001 fonseca "quinta do panascal" vintage ruby port 21.