



Cheese

Camembert- French, soft rind ripened, cow's milk

Porter Cahill- American, cow's milk, beer washed

Cashel Bleu- Irish, cow's milk

Gouda- Holland, 2 yr. aged cow's milk

Bermuda Triangle Goat- US, soft rind ripened, goat

\$3 per selection

\$14 for a selection of each

Dessert

Warm Callebaut Chocolate Cake

vanilla bean ice cream, toasted pistachio dust

Seasonal Fruit Cobbler

pecan crumble topping, warm caramel

Add vanilla ice cream \$2

Country Style Cheesecake

strawberry & blackberry coulis

Vanilla Crème Brûlée

walnut sablé

Vanilla Ice Cream Sundae

roasted almonds, hot fudge

Bailey's Irish Ice Cream Pie

Graham cracker crust, hot fudge

Coconut Crème Caramel

Walnut sable, crunchy coconut

Dessert Wines

Dillmann, Trockenbeerenauslese

Pfalz, Germany 12

Graham's 20 Year Old Tawny Port

Portugal 9

Taylor Fladgate 20 Year Old Tawny Port

Portugal 12

Roxo Port 'Ruby Tradicional'

Paso Robles 9

Nerelli After Hours, LH Chardonnay/Pinot Blanc

Paso Robles 9

Zin Alley Zinfandel Port

Paso Robles 11

Premium Gevalia Coffee

Vacuum-sealed grounds available for purchase