



C H E E S E

MOSES SLEEPER | *cows' milk, vermont*
milky texture, essence of cauliflower, white mushroom aroma

O'BANON | *goats' milk, indiana*
light, palate-cleansing, hints of bourbon

CABOT CLOTHBOUND CHEDDAR | *cows' milk, vermont*
savory and nutty, slight tang with caramel sweetness

BAYLEY HAZEN BLUE | *raw cows' milk, vermont*
creamy blue with spice characteristics, toasted nut essence

DÉLICE DES CRÉMIERS | *cows' milk, france*
rich and creamy, whipped texture, notes of crème fraîche

three cheese
fifteen dollars

five cheese
twenty-five dollars

D E S S E R T

CHERRY KIRSCH CAKE
sour cherry sorbet, ground white chocolate, fresh cherry compôte

HAZELNUT CRÈME BRÛLÉE
whipped ganache gianduja, chocolate lace tuile

WARM ORGANIC STRAWBERRY TART
puff pastry, harry's berries, honey ice cream, crème fraîche

GUANAJA CHOCOLATE SPHERE
sea salt caramel, guinness foam

GHANAIAAN DARK CHOCOLATE CAKE
warm chocolate cake, summer apricots, thyme ice cream

fifteen dollars



A F T E R D I N N E R T R I O S

VINTAGE DATED PORT

Gould Campbell 1980
Graham's 1997
Port Rocha 2003

flight for forty dollars

HIGHLAND SINGLE MALTS

Macallan 15 Year, Fine Oak
Macallan 18 Year
Macallan 25 Year

flight for one hundred fifteen dollars

LATE HARVEST

Inniskillin Vidal, Icewine, Niagara Peninsula, Canada 2012
Royal Tokaji Wine Co., *Red Label*, 5 Puttonyos, Tokaji, Hungary 2008
Donnafugata, *Ben Ryé*, Passito di Pantelleria, Sicily, Italy 2012

flight for twenty-eight dollars

D E S S E R T W I N E S

Neige, Apple Ice Cider, Ontario, Canada NV	3 oz	16
Felsina, Vin Santo, Chianti Classico, Tuscany, Italy 2003	3 oz	24
Vietti, Moscato d'Asti, Piedmont, Italy 2014	6 oz	12
Ferreira, 20 Year Tawny, Port	3 oz	18
Cossart Gordon, 15 Year Bual, Madeira	3 oz	17
Blandy's, 15 Year Malmsey, Madeira	3 oz	16