

## THE LOFT CHEESE COLLECTION

Our philosophy is simple: to share our passion for hand-made farmstead cheese with as many people as possible. We feature around 100 cheeses from all over the world, with choices ranging from the familiar to the obscure and flavors from mild to strong.

To allow for the perfect experience, we meticulously pair each cheese selection with its perfect complement. Accompaniments include a library collection of international honeys, house-made compôtes, jams, nuts and candied fruit.

Our Maitre Fromager will provide guidance in creating a cheese plate according to your preferences.

### Suggested Cheese Plate Selections

2 selections	\$18
4 selections	\$25
6 selections	\$33
8 selections	\$39

## SWEETS

### Pear Semifreddo

*Poached Williams Pears and White Chocolate Cream*

### Manjari Molten Cake

*Mint Chocolate Chip Ice Cream and Bourbon Chocolate Sauce*

### Chocolate Flan with Mandarins

*Mandarin Marshmallow Segments*

### Honey Soufflé

*California Coastal Wildflower Honey Ice Cream*

### Red Berry Cheesecake

*Raspberry and Blackberry Compote*

### Trio of Ice Creams and Sorbets

*Seasonal Selection*

*Sweets \$13*

## DESSERT WINES

PRODUCER	BOTTLING	APPELLATION	VINTAGE	PRICE
Inniskillin	Vidal Icewine	Niagara, Canada	2012	32
Neige	Apple Ice Cider	Quebec, Canada	NV	16

## PORT

### Aged Tawny

Graham's	Duque de Bragança	10 Year	12
Ferreira		20 Year	18
Graham's		40 Year	38

### Ruby

Quinta de la Rosa	Finest Reserve		12
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## MADEIRA

Blandy's	Sercial	1962	57
Blandy's	Verdelho Solera	1870	84
Blandy's	Malmsey	15 Year	18

THE LOFT