

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	\$30
6 selections	\$40
8 selections	\$50

SWEETS

Pear Semifreddo

Poached Williams Pears and White Chocolate Cream

Manjari Molten Cake

Mint Chocolate Chip Ice Cream and Bourbon Chocolate Sauce

Dark Caraibe Chocolate Pot De Crème

Sea Salt Caramel Ice Cream

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	2014	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	52

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	15

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