



C H E E S E

WABASH CANNONBALL | *goats' milk, indiana*
velvety texture, fresh sweetness with citrus notes

DOUBLE DOWN BLUE | *raw sheep and cows' milk, california*
rich blue style, charred brown butter

TELEEKA | *goat, sheep and cows' milk, california*
soft and creamy, deep rich aftertones

PAWLET | *raw cows' milk, vermont*
vibrant and classic, toasted wheat

CORRA LINN | *raw sheeps' milk, scotland*
bright hazelnut, earthy tones

three cheese
fifteen dollars

five cheese
twenty-five dollars

D E S S E R T

LEMON, HONEY, OLIVE OIL
white chocolate lemon cream, lemon granité, honey ice cream, powdered olive oil

SPICED PUMPKIN CRÈME BRÛLÉE
candied ginger ice cream, cinnamon tuile

CARROT CAKE
dulcey ganache, meringue, lime crème fraîche ice cream

GUANAJA CHOCOLATE SPHERE
sea salt caramel, guinness foam

DOMINICAN 64% CHOCOLATE CREAM
raspberries, yogurt, red shiso

fifteen dollars



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

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 2014
Royal Tokaji Wine Co., Red Label, 5 Puttonyos, Tokaji, Hungary 2008
Donnafugata, Ben Ryé, Passito di Pantelleria, Sicily, Italy 2014

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
Château Coutet, Barsac, Sauternes, Bordeaux, France 2005	3 oz	22
Vietti, Moscato d'Asti, Piedmont, Italy 2015	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