

# AMERICAN ARTISAN CHEESE SELECTIONS

**Choice of Three Cheeses 17**

## **MONTCHEVRE BUCHORON GOAT CHEESE**

A soft, ripened Chevre, Buchoron has an ivory colored center surrounded by a white, bloomy rind that resembles a Brie in texture, with a sharp, crisp flavor.

## **WIDMER'S CHEESE CELLARS SIX YEAR CHEDDAR**

A full-flavored, sharp cheddar made from cow's milk. Widmer's Cheese Cellars was established in Therese, Wisconsin in 1922 by John Widmer, a Swiss immigrant.

## **VELLA CHEESE COMPANY DRY JACK**

Vella Dry Jack is aged for two years and rubbed with a mixture of cocoa powder, vegetable oil and pepper. Rivaling Parmigiano-Reggiano in both its flavor and visual appeal, this cheese is a true masterpiece of American cheesemaking.

## **ROTH KASE MOODY BLUE**

This rich creamy blue cheese is delicately smoked over fruit, with subtle smoky undertones, and hints of roasted nuts and coffee

**Single 6**

# DESSERTS

## **WHITE CHOCOLATE CHEESECAKE**

Walnut Graham Cracker Crust,  
Cranberry Compote,  
Cardamon Caramel  
6.5

## **BAKED CARAMEL APPLE**

Apple Cider Caramel, Shortbread Crust,  
Brandy Cream, Toasted Pine Nuts  
6.5

## **DARK CHOCOLATE MOUSSE CAKE**

Chocolate Crunch, Peanut Butter Brownie,  
Red Wine Syrup, Toasted Marshmallow  
6.5

## **CLEMENTINE CREME BRULEE**

Almond French Toast, Honey Tuile  
6.5

## **TRIO OF HOUSEMADE SORBETS**

Shortbread Cookies  
6.5

**Emma Scheer, Pastry Chef**

## COGNACS

<b>COURVOISIER VSOP</b>	<b>13</b>
<b>HENNESSY VSOP</b>	<b>15</b>
<b>REMY MARTIN VSOP</b>	<b>14</b>
<b>MARTELL VSOP</b>	<b>11</b>
<b>MARTELL CORDON BLEU</b>	<b>24</b>
<b>REMY MARTIN LOUIS XIII</b>	<b>140</b>

## COFFEE DRINKS

<b>PIER W COFFEE</b>	<b>7</b>
Chambord, Godiva Dark Chocolate Liqueur, Coffee and Whipped Cream	
<b>JAMAICAN COFFEE</b>	<b>7</b>
Mount Gay Rum, Tia Maria, Coffee and Whipped Cream	
<b>IRISH COFFEE</b>	<b>7</b>
Jameson Irish Whiskey, Green Crème de Menthe, Coffee and Whipped Cream	
<b>KEOKE COFFEE</b>	<b>7</b>
Brandy, Kahlua, Coffee and Whipped Cream	
<b>ITALIAN COFFEE</b>	<b>7</b>
DiSaronno Amaretto, Coffee and Whipped Cream	
<b>DUBLIN COFFEE</b>	<b>7</b>
Baileys Irish Cream, Frangelico, Coffee and Whipped Cream	
<b>FRENCH COFFEE</b>	<b>7</b>
Chambord, Frangelico, Coffee and Whipped Cream	

We proudly serve Caruso's Fresh Roasted Coffee

<b>REGULAR OR DECAFFEINATED COFFEE</b>	<b>2.75</b>
<b>ESPRESSO</b>	<b>3</b>
<b>CAPPUCCINO</b>	<b>3.25</b>
<b>TAZO FLAVORED TEAS</b>	<b>2.75</b>
<b>FRENCH PRESS POT COFFEE</b>	<b>5/10</b>

## PORTS & DESSERT WINES

<b>DOW'S, BOARDROOM RESERVE TAWNY PORTO PORTUGAL</b>	Glass <b>6</b>
<b>WARRE'S, OPTIMA 10 YR. TAWNY PORTO PORTUGAL</b>	<b>9</b>
<b>RAMOS PINTO, 20 YR. TAWNY PORTO PORTUGAL</b>	<b>16</b>
<b>DOW'S, 30 YR. TAWNY PORTO PORTUGAL</b>	<b>21</b>
<b>GRAHAM'S, SIX GRAPES RESERVE PORTO PORTUGAL</b>	<b>8</b>
<b>TAYLOR FLADGATE, 2009 VINTAGE PORTO PORTUGAL</b>	<b>19</b>
<b>ALVEAR, SOLERA 1927 SHERRY SPAIN</b>	<b>15</b>
<b>BERINGER "NIGHTINGALE," BOTRYTIS SEMILLON/SAUVIGNON BLANC NAPA VALLEY CALIFORNIA 2007</b>	<b>17</b>
<b>PETER LEHMAN, BOTRYTIS SEMILLON BAROSSA AUSTRALIA 2008</b>	<b>12</b>
<b>MERSOLEIL, LATE HARVEST VIOGNIER RUTHERFORD CALIFORNIA 2008</b>	<b>18</b>
<b>DEBONNÉ VINEYARD, VIDAL BLANC ICE WINE MADISON OHIO 2008</b>	<b>16</b>
<b>FAR NIENTE DOLCE LATE HARVEST NAPA VALLEY CALIFORNIA 2006</b>	Bottle <b>129</b>