



DESSERT

menu 11 | Winter 2016

Seasonal Crème Brûlée	\$8
coconut custard · carrot cake crumble · candied walnuts	
Malted Chocolate Pavlova	\$8
meringue · malted chocolate mousse · malted caramel sauce · cocoa nibs	
Common Crumb Bread Pudding	\$8
chocolate sauce · almonds · vanilla ice cream	
Caramel Nut Tart	\$8
cashew · walnut · pistachio · hazlenut · almond · vanilla ice cream	
Pumpkin Cheesecake	\$8
graham cracker · vanilla Chantilly · butterscotch sauce	
Cheese Accoutrements	\$10
(french brie, cow · valdeon Spanish blue, cow · cana de oveja, sheep)	

FROZEN

One scoop \$3 · Two scoops \$6 · Three scoops \$9

ICE CREAM

Vanilla | Milk crumb · vanilla bean syrup

Seasonal | Accoutrements

SORBET

Chocolate | Chocolate sand · chocolate sauce

Seasonal | Accoutrements

Dessert cocktails

Underberg Digestif	\$3
Chocolate Espresso Martini. Nocino black walnut, maraschino, vodka	\$9
London Fog Martini. Winterwood Inland Grey infused vodka, honey, cream	\$8

Dessert wine

Cascinetta Vietti Moscato d'asti '14	(IT)	\$6
Cocchi Vermouth di Torino	(IT)	\$8
Airfield Estate Late Harvest Riesling '13	(WA)	\$9
Chateau Grillon Sauternes '13	(FR)	\$12
Adelsheim 'Deglacé' Pinot Noir '12	(OR)	\$13
Angel Vine 'Sweet One' Petit Sirah/Zinfandel '12	(OR)	\$12
Bodegas Yuste, Pedro Ximenez	(SP)	\$12

Espresso | Coffee | Tea

Prices vary

Executive Chef – Jeremy L Hansen Executive Pastry Chef – Lynette Pflueger