

DESSERT • menu 13 | early spring 2018

meyer lemon tart	\$6
white chocolate mousse	
almond pear tart	\$6
sweet almond mousse	
tiramisu pot	\$6
cinnamon biscotti	
flourless chocolate torte	\$6
cheesecake mousse	
cheese accoutrements	\$13
(Brushcreek brie, cow • Brushcreek blue, cow • Southwest Leicester, cow)	
GRAB & GO fresh daily	
cookies	\$2
chocolate chip • snickerdoodle • biscotti	
éclairs	\$4
'classic' vanilla pastry cream, chocolate fondant	
éclair du jour • flavors change at chef's whim	
assorted French macarons	\$2.50 / each

DESSERT COCKTAILS

Underberg Digestif	3
Cocchi Vermouth di Torino	8
Chocolate Espresso Martini	9
Nocino black walnut, maraschino, vodka	
London Fog Martini	8
Winterwood Inland Grey vodka, honey, cream	
Brandy Alexander	8
Brandy, chocolate liqueur, cream	

DESSERT WINE

Terra Blanca Late Harvest Riesling '15 (WA)	9
Lustau East India Cream Sherry NV (SP)	9
Chateau Grillon Sauternes '15 (FR)	10
Warre's Late Bottle Vintage Port '04 (PO)	10
Chateau Pajzos Tokaji '09 (HU)	11
Angelo Negro Brachetto NV 375 mL (IT)	22

TEA & COFFEE

ICED TEA herbal citrus mint, tropical black	2.75
WINTERWOODS HOT TEA	2.75
downriver harvest, farmers market mint, northwest berry, green bluff green, northern twilight, inland grey	
4 SEASONS, EVANS BROTHERS DRIP COFFEE	2.25
santé house blend, sumatran decaf	
4 SEASONS ESPRESSO shade grown	prices vary

Executive Chef - Jeremy L Hansen • Executive Pastry Chef - Lynette Pflueger