

## DESSERT

FARMERS MARKET APPLE PIE GRANNY SMITH APPLES TOASTED MARCONA ALMOND CRUST VANILLA GELATO À LA FRANÇAISE BOURBON PRALINE CARAMEL	11
PUMPKIN CHEESECAKE TAHITIAN VANILLA BEAN SAUCE, PUMPKIN FUDGE, HONEY GLAZED PEPITAS, CRANBERRY CHUTNEY	11
KAHLÚA CRÈME BRÛLÉE* CARAMELIZED PUFF PASTRY	11
CHOCOLATE VOLCANO BOURBON ICE CREAM, DRUNKEN CHERRIES, CANDIED HAZELNUT, CHANTILLY CREAM	11

## CHEESE BOARD

ARTISAN MADE. EXTRAORDINARY FLAVORS

SMOKEY BLUE CHEESE: ROUGE RIVER CREAMERY  
CENTRAL POINT, OREGON

PORT SALUT: BRITTANY, FRANCE

HUMBOLDT FOG®:

CYPRESS GROVE CHEVRE – ARCATA, CALIFORNIA

MIDNIGHT MOON™: MADE IN EUROPE FOR  
CYPRESS GROVE CHEVRE – ARCATA, CALIFORNIA

ECHO MOUNTAIN BLUE®: ROGUE RIVER  
CREAMERY CENTRAL POINT, OREGON

CHAMPIGNON TRIPLE CREAM

CAMBOZOLA: GERMANY

CHEF'S SELECT CHEESE BOARD

CHOOSE 3 FOR \$25 | CHOOSE 5 FOR \$35

SERVED WITH ARTISANAL BREADS AND FRUIT SPREADS

PLEASE ASK YOUR SERVER FOR MORE DETAILS

\*DESSERT CONTAINS ALCOHOL

EXECUTIVE PASTRY CHEF STEPHEN SMITH