

DESSERT

GRAND MARNIER CRÈME BRÛLÉE*	13
<i>ASSORTED FRESH FRUIT AND SHORTBREAD COOKIES</i>	
LEMON CHEESECAKE	13
<i>LEMON CURD, RASPBERRY BUTTER CRUST, CHANTILLY CREAM AND RASPBERRY SAUCE</i>	
TIRAMISU*	13
<i>KAHLUA SOAKED LADY FINGERS, CHOCOLATE GANACHE, BISCOTTI COOKIE, COFFEE MIRROR GLAZE</i>	
SEASONAL DESSERT	13
<i>PLEASE INQUIRE WITH YOUR SERVICE STAFF</i>	

*CONTAINS ALCOHOL.

EXECUTIVE PASTRY CHEF JUAN ROA

CHEESE BOARD

ARTISAN MADE, EXTRAORDINARY FLAVORS

SMOKEY BLUE CHEESE: ROGUE 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 \$36

SERVED WITH ARTISANAL BREADS AND FRUIT SPREADS

PLEASE ASK YOUR SERVER FOR MORE DETAILS