

DESSERT

- HOUSEMADE CHOCOLATE CHEESECAKE 13
CHOCOLATE MIRROR GLAZE AND CHOCOLATE CRUST,
CARMEL ORANGE SAUCE
- LEMON CHEESECAKE 13
LEMON CURD, RASPBERRY BUTTER CRUST,
CHANTILLY CREAM AND RASPBERRY SAUCE
- BAKED APPLE CRÈME BRÛLÉE 13
TOASTED MARSHMALLOW CREAM,
OKINAWA POTATO PURÉE, CANDIED PECANS
AND GINGER SNAP COOKIES
- NUTELLA-MISU 13
FRANGELICO-SOAKED LADY FINGERS,
NUTELLA MASCARPONE MOUSSE, PISTACHIO MAZAPAN
AND BISCOTTI COOKIE, TOPPED WITH PEET'S COFFEE
ESPRESSO SHOT
- SEASONAL DESSERT 13
PLEASE INQUIRE WITH YOUR SERVICE STAFF

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