

SUPPER DESSERT MENU

Winter 2010

Desserts

- Warm Apple Cobbler** with biscuit topping and vanilla bean ice cream 8
Banana Bread Pudding with nutella and vanilla bean ice cream 8
Maple Panna Cotta with bourbon soaked cranberries and bacon cookies 8
Dense Chocolate Cake with cocoa crumble and crème fraiche sherbet 8
Plate of House Baked Cookies with mini egg cream 8

Cheeses

- Pleasant Ridge Reserve** Uplands Cheese Farm, Dodgeville, WI | Raw Cow
Firm, golden-hued, nine month aged gruyere. Sharp, nutty and complex.
- Smoky Blue** Rogue Creamery, Central Point, Oregon | Raw Cow
Bold, creamy, award-winning blue. Cold smoked over hazelnut shells, plank aged in a Roquefort-style cave. Like bacon for vegetarians!
- Moses Sleeper** Jasper Hill Farms, Petaluma, CA | Raw Cow
A Mild, creamy, brie-style offering from one of America's favorite cheesemakers.
- Shellbark Sharp II** Shellbark Hollow Farm, West Chester, PA | Goat
*Rich, creamy, farmstead chevre produced from a small, Nubian goat herd.
Bright, tangy citrus notes and a mushroomy finish. Best of Philly 2008 for best local cheese.*
- Clothbound Cheddar** Cabot Creamery Cooperative, Cabot, VT | Cow
*Cabot's gourmet offering, made from the milk of a single herd of cows, cave aged at Jasper Hill's cellar in nearby Greensboro.
Won "Best Cheddar" by the American Cheese Society, 2009.*
- Accompanied by our signature housebaked crackers and flatbreads, housemade preserves and local honey
- Choice of three** 16 | **Taste of all** 21

Coffee and Tea

- French Press:** choice of La Colombe Costa Rican or Ethiopian Harrar 5
Brewed La Colombe Monte Carlo Decaffeinated 3
Brewed La Colombe Nizza Blend Espresso 4
Cappuccino 5
Tazo Teas 3