

Cut to the Chase...Sweets...

Rhubarb Crumble 15

Blackberries, Toasted Almond Crumble, Crème Fraiche Ice Cream
St. Germain, Elderflower Liquor, France

Strawberry Shortcake Doughnuts 15

Lemon Curd, Wild Strawberries, Shortcake Crunch, Lemon Balm
Sexton VIVIER, Napa, CA 2014

Peach "Baked Alaska" 14

White Chocolate Buttermilk Cake, Lemon Verbena Infused Peaches, Moscato Gelee
JF Ganevat Macvin du Jura, France

"Banana Cream Pie" 14

Crème Brûlée, Chocolate Sauce, Roasted Banana Ice Cream
Barbeito "New York Malmsey", Madeira, Portugal NV

White Chocolate Hazelnut Panna Cotta 15

Blueberry Compote, Toasted Lemon Chiffon Cake, Frozen Yogurt
Royal Tokaji "Red Label ~ 5 Puttunyas Aszú" Mád, Hungary 2008

Dark Chocolate Cheesecake 15

Market Blackberries, Cherry Sorbet, Caramelized Almonds
Valdespino "Tio Diego" Amontillado Sherry, Spain

Valrhona Chocolate Soufflé 16

Whipped Crème Fraîche, Chocolate Sauce, Gianduja Ice Cream
Taylor-Fladgate, 10 Year Tawny Port, Portugal NV

Sweeten the Chase...Wine Pairing...14

The Vineyard & The Pasture...

Salty, Sweet...

Bermuda Triangle, St Pat, Lamb Chopper
Barbeito, "New York Malmsey" Madeira, Portugal NV

Earthy...

San Andrea's, Bandage Wrapped Cheddar, Goat Gouda
Smith Woodhouse, "Late Bottled Vintage Porto", Portugal 2002

Artisan Wine and Cheese Pairings...28

Pastry Chef, Nicole Erle