



## DESSERTS

**Lemon-Blueberry Crème Brûlée\*** 10  
Whipped Maple Mascarpone | Almond Florentine Wafer  
*Royal Tokaji Mad Cuvée Late Harvest, Hungary 2012 \$15*

**Classic Tiramisu** 10  
Espresso Soaked Ladyfingers | Mascarpone Cheese | Sabayon Sauce  
*Dow's White Port \$12*

**Key Lime Cheesecake** 10  
Macerated Strawberries | Whipped Ricotta Cream  
*Grand Marnier Cuvée 1880, France \$25*

**Pumpkin Bread Pudding** 10  
Bourbon-Vanilla Custard Sauce | Cinnamon Ice Cream  
*Chateau Roumieu, Sauternes, France 2013 \$17*

**Chocolate Dulce de Leche Bar\*** 10  
Amaretto Caramel Sauce | Pistachio Streusel | Creamsicle Ice Cream  
*Domaine La Tour Vieille "Rimage", Banyuls, France 2015 \$18*

**Daily Selection of Ice Creams and Sorbets** 7  
*Elio Perrone "Sourgal" Moscoto d'Asti, Italy 2015 \$12*

## DESSERT PIES

**Southern Pecan Pie\*** 10  
Vanilla Bean Ice Cream | Bourbon Chocolate & Caramel Sauces  
*Bera Brachetto, Piemonte, Italy 2013 \$9*

**Depression Era Vinegar Pie** 10  
Millefiori Honey | Olive Oil Gelato | Maldon Sea Salt Sprinkle  
*Seifried "Sweet Agnes" Late Harvest Riesling, Nelson, New Zealand 2016 \$16*

**Peanut Butter Pie\*** 10  
Candied Bacon | Chocolate Porter Ice Cream  
*Domaine du Durban Muscat de Beaumes de Venise, France 2013 \$12*

## CHEESE SELECTION

\$5 per ounce  
Fruit Compote | Virginia Peanut Brittle\* | Toast Points

**Mountain Valley Sharp Cheddar, Cow's Milk**  
Semi-hard, smooth white cheddar with a savory-soft sweetness, balanced rounded sharpness, and a long-lasting true cheddar bite.

**Jeff's Select Aged Gouda, Cow's Milk**  
Starts sharp, melts in your mouth, and finishes creamy with nutty caramel notes.  
Crafted in Wisconsin and Cave Aged in Minnesota.

**Der Alpen Kase, Cow's Milk**  
A hard natural-rind Alpine style cheese, similar to a Gruyère in taste.  
A blend of sweet, salty, and nutty flavors with a smooth and flawless texture.

**Robiola Bosina, Cow & Sheep's Milk**  
An Italian "due latte" with a silky interior and an edible rind.  
A perfectly balanced combination of mushroomy, salty, and sweet flavors.

**Asher Blue, Cow's Milk**  
An aged, raw, complex blue with a creamy interior and an earthy mild finish.  
One of the few naturally-rinded blue cheeses being made in the U.S.

*Warres "Optima" 10 Year Tawny Port, Douro, Portugal \$16*

\* Denotes Item Contains Nuts  
**Pastry Chef Ryan Scruggs**