



## DESSERTS

### **Georgian Pecan & Cherry Tartlet 9**

*Toffee Sauce & Buttermilk Ice Cream*

*Bera Brachetto, Piemonte, 2013 \$9*

### **Chocolate & Coffee Torte 9**

*Raspberry Sorbet*

*M. Chapoutier, Banyuls 2012 \$18*

### **Orange Scented Biscuit Parfait 8**

*Almond Crèmeux & Orange Supremes*

*Seifried "Sweet Agnes" Late Harvest Riesling, Nelson, New Zealand 2013 \$16*

### **Classic Crème Caramel 7**

*Croquant Tuile & Freeze Dried Strawberries*

*Royal Tokaji Mad Cuvée Late Harvest, Hungary 2012 \$15*

### **Honey-Yogurt Semifreddo 7**

*Glazed Pistachio | Pomegranate Seeds & Consommé | Florals*

*Domaine du Durban Muscat de Beaumes de Venise 2013 \$12*

### **Daily Selection Of Ice Creams And Sorbets 7**

*Elio Perrone "Sourgal" Moscoto d'Asti, Italy 2014 \$12*

## Cheese Selection

**\$5 per ounce**

*Local Peach Jam | Virginia Peanut Brittle | Toast Points*

### **Mountain Valley Sharp Cheddar, Cow's Milk**

Medium bodied, semi-hard, smooth white cheddar with a rich, creamy, savory-soft sweetness, a balanced rounded sharpness, and a long-lasting true cheddar bite.

### **Jeff's Select Aged Gouda, Cow's Milk**

Crafted in Wisconsin and Cave Aged in Minnesota. Full bodied with a classic European nuttiness and caramel notes with a hint of salt. Starts sharp, it melts in your mouth and finishes creamy.

### **Der Alpen Kase, Cow's Milk**

A hard natural-rind alpine style cheese, similar to a Gruyère in taste, with a blend of sweet, salty, buttery and nutty flavors and a smooth and flawless texture.

### **Robiola Bosina, Cow & Sheep's Milk**

A square shaped Italian cheese that has a creamy, elastic and supple pate with a rind that is velvety and pillowy. Its appearance has a straw colored pate and a bright white rind. The cheese has full rich flavors that are earthy and mushroomy with undertones of sweetness and tanginess attributed to the sheep milk.

### **Blue Asher, Cow's Milk**

An aged, raw, complex blue cheese with a creamy interior and a earthy mild finish. It is one of the few naturally-rinded blue cheeses being made in the U.S. Each wheel is pierced 50 times on each side of the wheel to produce its characteristic blue veins.

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

***Desserts Prepared by Ana Vasquez and Ryan Scruggs***

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*Summer 2017*