

## CHEESE PLATE SELECTIONS

BOUCHERON  
semi-aged goat milk  
Loire Valley, France

DELICE DE BOURGOGNE  
soft ripened triple creme cow milk  
Burgundy, France

OSSAU IRATY  
aged ewe milk  
northern Basque country, France

MIDNIGHT MOON  
aged goat milk (similar to gouda)  
made in Holland for Cypress Grove Creamery, California

ROQUEFORT  
raw Lacaunes ewe milk, blue cheese  
Eastern Midi-Pyrénées, France

## CHARCUTERIE PLATE SELECTIONS

COPPA PICANTE

PATE OF RABBIT®

RILLETTES

AGRUMI SALAMI

VENISON NOCCIOLA SALAMI

## SEASONAL ROSÉ FLIGHT 20

**Terres Secrètes Crémant, Rosé sparkling, Burgundy, FR NV**  
*Cherries and pink grapefruit with hints of toast. Light, crisp and dry.*

**Karl J. Molitor, Rosé of Pinot Noir, Rheingau, Germany 2018**  
*Strawberry, red cherry and juicy peach. Bright minerals and a dry finish.*

**Flowers, Rosé of Pinot Noir, Sonoma Coast, CA 2020**  
*Fleshy white peach, vine-ripened strawberry & hints of Meyer lemon.  
Crisp & refreshing.*

## DESSERTS

RICOTTA BEIGNETS	10
HOUSE MADE ICE CREAM TRIO	9
CHOCOLATE POT DE CRÈME	12

## DESSERT WINES

<b>Honey Bubbles</b> <i>Vino Spumante Moscato Dolce, Italy NV</i>	12
<b>Chateau Laribotte</b> <i>Sauternes, France 2013</i>	14
<b>Visintini, "Toriòn"</b> <i>Verduzzo Friulano, Italy 2012</i>	16
<b>Graham's</b> <i>Fine Ruby Port, Portugal</i>	10
<b>Graham's</b> <i>10 Year Tawny, Portugal</i>	14
<b>Graham's</b> <i>20 Year Tawny, Portugal</i>	24