

After Dinner Selections

2002 Lolonis Antigone Late Harvest Chardonnay <i>Redwood Valley</i> <i>sweet richness, peach, apricot, vanilla and cinnamon, firm acidity</i>	10
Lustau Sherry <i>Solera Reserva Emilin Moscatel</i> <i>creamy apricot, orange and floral notes, lively and balanced</i>	9
2004 Bonny Doon Vineyard Muscat <i>Vin de Glaciere</i> <i>candied apricot, pear, green tea and pineapple essence</i>	9
Bonny Doon Vineyard <i>Framboise</i> <i>brandied fruit, fresh raspberry essence finished with chocolate dust</i>	7
1997 Graham's <i>Late Bottled Vintage Port</i> <i>Juicy and soft with leather, coffee, pepper and nutmeg aromas, black cherry with walnut and white pepper, complex</i>	9
2004 Renwood Orange Muscat <i>Amador County</i> <i>aromas of mango, ripe banana, honey, and kiwi with a hint of orange blossom - Light, luscious melon and honey suckle fruit body</i>	9
Gioia Luisa <i>Lemoncello Sorrento</i> <i>slightly sweet, rich and lemony</i>	7
NV Dow's <i>Ten Year Old Tawny Port</i> <i>almond bouquet, dried fruit flavors with intense nutty finish</i>	12

Mike's La Bella Tazza Coffee

Organic Papua New Guinea/Reserve Costa Rican Coffee - 2.75
Espresso - 2.75 Double Espresso - 3.75 Cappuccino - 3.50

Desserts

"Molten" chocolate cake, homemade mocha ice cream	10
Vanilla crème brûlée, assorted cookies	7
Warm pecan-wild rice cake, homemade cinnamon ice cream	9
Bayfield strawberry-rhubarb crisp with homemade strawberry ice cream	9
Lemon tart with fruit salsa and champagne sorbet	8
Shortcake with fresh Bayfield strawberries, chocolate sorbet, Amaretto cream	9
Chocolate caramel macadamia nut tart with crispy chocolate vanilla ice cream	9

Artisanal Cheese Plate:

accompanied by wild rice walnut bread and cranberry-orange chutney

Mt. Tam, Cowgirl Creamery, California - *smooth, creamy, elegant triple-cream from organic milk, buttery with a mellow, earthy white mushroom flavor*

Piedmont, Everona Dairy, Virginia - *farmstead produced, aged raw sheep's milk, nutty with hint of sweetness and buttery finish*

Grayson, Meadow Creek Dairy, Virginia - *semi-soft raw cow's milk cheese, aged over 60 days*

Bayley Hazen Blue, Jasper Hill, Vermont - *natural rind raw Ayershire milk cheese, creamy, nutty flavored, slightly crumbly, aged between four and six months*

Wil's Bandaged Cheddar, Bleu Mont Dairy, Wisconsin - *smooth, buttery, rich and sweet*

Mobay, Carr Valley, Wisconsin - *layer of goat milk and layer of sheep milk separated by ash, mild and smooth*

Cheese Assortment 10