

Cheeses

One 2oz. portion	9
Flight of four 1oz. portions	18
Both options come with crackers, dried fruit, nuts and fig paste	

Morbier (FR) is a semi-soft cows' milk cheese of France named after the small village of Morbier in Franche-Comté. It is ivory colored, soft and slightly elastic, and is immediately recognizable by the black layer of tasteless ash separating it horizontally in the middle. This cheese is aromatic, creamy and surprisingly mild, with a nutty aftertaste.

Humboldt Fog (US) is a goats' milk cheese made by Cypress Grove Chevre, of Arcata, CA in Humboldt County. It is named for the local ocean fog which rolls in from Humboldt Bay. This cheese is creamy and luscious with a subtle tangy flavor.

Gorgonzola (IT) is a veined Italian blue cheese, made from un-skimmed cows' and/or goats' milk. This cheese is buttery with a "bite" from its blue veining. The name comes from Gorgonzola, a small town near Milan, Italy, where, it is reported, the cheese was first made in 879.

Port-Solute (FR) is a semi-soft pasteurized cows' milk cheese from Brittany with a distinctive orange crust and a mild flavor. Though this cheese has a mild flavor, it sometimes has a strong smell because it is a mature cheese.

Brillat Savarin (FR) is a soft, white-crusteds cows' milk cheese, named after the 18th century French gourmet and political figure, Jean-Anthelme Brillat-Savarin. It is a triple cream Brie that is luscious, creamy and faintly sour.

Gruyere (CH) is a hard yellow cows' milk cheese, named after the town of Gruvères in Switzerland. This cheese is sweet but slightly salty, with a flavor that varies widely with age.

Aged Gouda (NL) is a hard yellow cows' milk cheese, named after the city of Gouda in the Netherlands. This hard cheese is sweet and fruity.

Desserts

Add small scoop of gelato to any dessert	2
Grand Marnier Bread Pudding With bourbon caramel sauce, crème fraîche drizzle. We highly recommend the gelato with this one!	8
Rum Cake Simply amazing flavor...a must try dessert! We highly recommend the gelato with this one too!	8
Chocolate Fudge Cake Dense, rich chocolate cake layered with fudge	8
Italian Crème Cake With fresh berry red wine sauce	8
Carrot Cheese Cake With Bourbon caramel Sauce	8
New York Cheesecake Traditional thick and creamy cheesecake with a fresh berry and Port wine coulis	8
Two Scoops Gelato Ask your server about today's selection	8
Petits Fours Assortment of decadent sweets	12
Chocolate Orange Fondue for Two With fresh fruit and pound cake	12