

Cheese

VINTAGE 5 YR GOUDA

cow's milk, served with honeycomb, Netherlands

MANCHEGO

sheep's milk, served with date preserves, Spain

GORGONZOLA DOLCE

cow's milk, served with fig jam, Italy

HUMBOLDT FOG

goat's milk, served with pickled walnuts, California

one cheese 6

two cheese 10

four cheese 18

Dessert

CHOCOLATE ESPRESSO BAKED ALASKA GLUTEN FREE \$11

honey glazed chestnuts, coffee soaked chocolate cake, chestnut biscotti

VANILLA FLAN TART \$11

caramelized hazelnut, poached pear, hazelnut whipped cream

MAPLE & APPLE BUTTER CREAM PUFF \$11

white cheddar crumb, local apples, maple & hay ice cream

BUTTERSCOTCH MOUSSE \$11

caramelized puff pastry, candied sesame, kabocha ice cream

HALF BAKED CHOCOLATE CAKE \$10

caramel sauce, whipped cream or vanilla ice cream

Take home a sweet memory. NINE-TEN gourmet chocolate truffles.

3 pieces \$4 or 6 pieces for \$8

PASTRY CHEF RACHEL KING