

Dessert Wines

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| Château Loupiac-Gaudiet – Loupiac, Bordeaux, FR 2012 | 11/gl |
| Maison Sichel – Sauternes, Bordeaux, FR 2010 | 13/gl |
| Adelsheim – “Deglace” Pinot Noir, Willamette, OR 2012 | 15/gl |
| Domaine du Rancy – Rivesaltes Ambré, Rivesaltes, FR 4 Ans d’Âge | 15/gl. |
| Domaine de Durban – Muscat Beaumes des Venise, FR 2014 | 30. 375ml |
| Chateau Loupiac-Gaudiet, Loupiac, FR 2012 | 45. 500ml |
| Chateau Climens– Sauternes-Barsac <i>1er Cru</i> FR 1989 | 245. 750ml |
| Chateau Coutet– <i>Cuvee Madame</i> Barsac <i>1er Cru</i> FR 1988 | 285. 750ml |
| Tirecul La Graviere – <i>Cuvee Madame</i> , Monbazillac FR 1998 | 120. 500ml |
| Chateau Guiraud – Sauternes, <i>1er Cru</i> , FR 1999 | 135. 750ml |

Sherry, Madeira and Ports

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| Smith Woodhouse <i>Colheita</i> , Single Year Tawny, 2000 | 12. |
| Warre’s LBV Porto, 2004 | 14. |
| Alvear 2011 Pedro Ximenez “De Añada” | 75. 375ml |
| Warre’s 1985 Vintage Port | 160. 750ml |
| Graham’s 1997 Vintage Port | 98. 750ml |

Single Malt Scotch

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| Glenlivet 12 year, Highland | 12. |
| Laphroaig 10 year, Islay | 12. |
| Lagavulin 16 year, Islay | 16. |
| Lagavulin Double Matured, Islay | 25. |
| Glenmorangie 10 year, <i>The Original</i> | 11. |
| Glenmorangie 12 year <i>The Nectar D’òr</i> Sauternes Cask Finish | 14. |
| Macallan 12 year, Highland | 12. |
| Dalwhinnie 15 year, Highland | 13. |
| Oban 14 year, West Highland | 14. |
| Talisker <i>Storm</i> , Skye | 28. |

Cognac, Brandy and Digestifs

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| Chateau du Breuil VSOP Calvados, FR | 14. |
| Clear Creek Distillery, Bartlett Pear Brandy, OR | 12. |
| Chateau Du Tariquet VSOP, Bas-Armagnac, FR | 10. |
| Courvoisier, VS Cognac, FR | 9. |
| Hennessy, VS Cognac, FR | 12. |
| Hennessy, XO Cognac, FR | 34. |

Desserts and Cheese

Assorted Cheeses with Rustic Breads 11.

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Domaine du Rancy – Rivesaltes Ambré, Rivesaltes, FR 4 Ans d’Âge 15.

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*Valrhona Chocolate Tart with Toasted Almond Ice Cream
and Smoked Sea Salt*

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Warre’s – LBV Porto, 2004 14.

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Apple Crisp with Calvados Ice Cream

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Maison Sichel – Sauternes, Bordeaux, FR 2010 13.

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Warm Chocolate, Banana Bread Pudding with Caramel Sauce

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Smith Woodhouse Colheita, Single Year Tawny, 2000 12.

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*Meyer Lemon Parfait with Vanilla Cake
Satsumas and Coconut Ice Cream*

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Maison Sichel – Sauternes, Bordeaux, FR 2010 13

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Sorbet Trio:

*Valrhona Chocolate, Pear Ginger and Pineapple Lime
with Anise Seed Biscotti*

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Château Loupiac-Gaudiet – Loupiac, Bordeaux, FR 2012 11.

Desserts 8.00

Coffee and Espresso by Seattle Locals at Lighthouse Roasters

