

Artisanal Cheeses

*Wabash Cannonball Capriole Farmstead (goat's milk),  
Sequatchie Cove Cumberland (cow's milk), and Bleu des Causses (cow's milk) 10.00*  
***Don PX Gran Reserva Toro Albalá 1985 Spain 12.50***

Lemon Chiffon Cake with Lime Zest Meringue 8.95  
***Moscato d'Asti Saracco 2011 Piedmont 6.00***

Valrhona Chocolate Mousse 8.95  
*almond crust, whipped cream, and chocolate-Jack Daniels ice cream*

Local Strawberries with Cornmeal Shortbread and Crème Anglaise 8.95

Chocolate Terrine 7.95  
*pistachios, golden raisins, strawberry sauce and whipped cream*

Crème Caramel 8.95  
*puff pastry cookie*  
***Vidal Inniskillen 2007 Canada 15.00***

Cullman County Strawberry Cobbler 8.95  
*pistachio crust and vanilla bean ice cream*  
***Muscat Château Caladroy 2008 Rivesaltes 6.00***

Homemade Ice Cream 8.95  
*salted caramel, mint-chocolate chip, and strawberry-buttermilk*

Strawberry, Grapefruit, and Orange-Campari Sorbets with Cookies 8.50

Highlands Private Blend Coffee from Royal Cup  
available drip brewed (2.75) or French press (3.95)  
*premium coffee beans from Kenya, Guatemala and Sumatra*  
Espresso 3.25 Cappuccino 4.00

*Harney & Sons Hot Tea 4.50*  
*Paris (black), Rooibos Chai (caffeine free), Lung Ching (green), and Mint Verbena*

*Portsmouth Tea Company Loose Leaf Teas 4.50*  
*Earl Grey La Crème, Irish Breakfast (black), Jasmine Pearl (scented green), and Apricot-Peach*

May 16, 2012