

Catherine & Mary

AFTER DINNER

OCTOBER 2018

DESSERT

- BLUEBERRY CAKE**\$7
LEMON GELATO, BLUEBERRY OAT STREUSEL, ALMOND
- C&M CANNOLI**\$7
RICOTTA, DARK CHOCOLATE, PISTACHIO, ORANGE
- TORTA DEL NONA**\$7
MASCARPONE, GOAT CHEESE, PEACH, BLUEBERRY, ELDERFLOWER, OATS,
LEMON CURD
- GELATO & SORBET**\$7
CHOCOLATE WITH CANDIED PECANS, LEMON, NUTELLA, PISTACHIO, SATSUMA SORBET
- COCONUT PANNA COTTA**\$7
RUM SPICE MARSHMALLOW, PECAN CRUMBLE, BRULEED BANANA

COFFEE

- HAIRBENDER DRIP**\$4
- TRAPPER CREEK DECAFFEINATED**\$4
- ESPRESSO DOPIO**\$3
- ESPRESSO CON PANNA**\$4
- CAPPUCCINO**\$5
- LATTE**\$5
- CORTADO**\$4

FORMAGGI

SELECTION OF 1 \$7, SELECTION OF 3 \$14, SELECTION OF 5 \$18

- HUMBOLDT FOG:** GOAT MILK, BLOOM RIND,
CYPRESS GROVE CREAMERY, ARCATA, CA
- GREEN HILL:** DOUBLE CREAM COWS MILK, CAMEMBERT STYLE SOFT RIND,
SWEET GRASS DAIRY, THOMASVILLE, GA
- ROBIOLA BOSINA:** COW/SHEEP BLEND, BLOOMY RIND, SOFT RIPENED,
PIEDMONT REGION
- LA TUR:** COW/GOAT/SHEEP BLEND, BLOOMY RIND, SOFT RIPENED,
PIEDMONT REGION
- DANCING FERN:** RAW COWS MILK, BLOOMY RIND,
SEQUATCHIE COVE CREAMERY, SEQUATCHIE, TN
- BELLAMY BLUE:** RAW COWS MILK, CRUMBLY NATURAL RIND BLUE,
SEQUATCHIE COVE CREAMERY, SEQUATCHIE, TN
- THOMASVILLE TOMME:** RAW COWS MILK, SEMI-FIRM,
SWEET GRASS DAIRY, THOMASVILLE, GA
- COPPINGER:** RAW COWS MILK, SEMI-SOFT WASHED RIND,
SEQUATCHIE COVE CREAMERY, SEQUATCHIE, TN
- BEEMSTER GRAS:** COWS MILKS, SEMI-HARD RIND, BEEMSTER, NETHERLANDS

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DESSERT WINES

SERVED IN 2 OZ. POURS

CHATEAU RÔUMIEU-LACOSTE, SAUTERNES	\$12
SEMILLON, BORDEAUX, 2015	
ELK COVE, "ULTIMA," RIESLING,	\$16
WILLAMETTE VALLEY, 2012	
MARGERUM, LATE-HARVEST, VIOGNIER	\$14
SANTA BARBARA, 2015	
MARCO, DE BARTOLI, "VIGNA LA MICCIA,"	\$17
5 YEAR MARSALA, GRILLO, SICILY, NV	
BADIA A COLTIBUONO, VIN SANTO	\$19
TREBBIANO-MALVASIA, TUSCANY, 2008	
CHURCHILL'S 10 YEAR OLD TAWNY	\$12
TOURIGA NACIONAL-TINTA RORIZ-TINTA CAÓ, PORTUGAL, NV	
CHURCHILL'S 20 YEAR OLD TAWNY	\$22
TOURIGA NACIONAL-TINTA RORIZ-TINTA CAÓ, PORTUGAL, NV	
ALVEAR, "1927 SOLERA," SHERRY	\$12
PEDRO XIMÉNEZ, SPAIN, NV	

GRAPPAS & SAMBUCCAS

SERVED IN 2 OZ. POURS

NARDINI GRAPPA	\$14
J. POLI GRAPPA	\$20
ACQUA DI CEDRO	\$12
LIMONCELLO	\$7
MOLINARI SAMBUCA	\$6
ROMANA BLACK SAMBUCA	\$8

AMARI

AMARO BASSANO	\$10
AMARO MELETTI	\$10
AMARO AVERNA	\$10
FERNET BRANCA	\$6
SFUMATO	\$6
CYNAR	\$8

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