

DESSERT

LEMON CURD V

meringue pieces. whipped cream. windmill cookie crust 6

TURTLE PIE GF V

peanut butter. chocolate ganache. candied pecans 6.5

GOAT CHEESE CHEESECAKE V

windmill cookie crust. blueberry preserves 6.5

VEGAN CHOCOLATE CAKE DF, V

double chocolate cake. chocolate frosting. michigan cherry preserves 6

STRAWBERRY RHUBARB "PIE" PARFAIT

visser farms strawberries & rhubarb. vanilla bean whipped cream. grandma's pie crust. 7

PASTRY CHEF'S FEATURED DESSERT

inquire about this week's feature

LOCAL & ARTISINAL CHEESES V

*lamb chopper. dancing goat chevre.
pleasant ridge reserve. red rock bleu cheddar.
house made crostini. proper accoutrements 18*

CHEESE & GRAPES V

2 glasses of Les Charmilles de Tour Blanche Sauternes, Pleasant Ridge Reserve Cheese, housemade orange marmalade. candied pecans 25

AFTER DINNER DRINKS

TERRA COFFEE 8

*housemade irish crème liqueur. amaretto disaronno.
rowsters coffee. caramelized sugar rim*

SMITH WOODHOUSE 10YR TAWNY PORTO 10

3oz portugal. well balanced with delicate wood hues, rich mellow fruit, and slightly nutty flavors

DR. LOOSEN BEERENAU SLESE RIESLING 45 187ml

187 ml mosel valley, germany. from the finest riesling growing regions in the world, this wine develops its unique characteristics through "noble rot," which draws moisture from the grape & naturally concentrates the nectar

CANTINA COLLI EUGANEI PROSECCO SPUMANTE 9.5/36

euganean hills, italy. grown in volcanic soil enhancing a refined minerality and earthiness. full sparkling wine with hints of fruit & a pleasant, dry mouth feel

LES CHARMILLES DE TOUR BLANCHE SAUTERNES 2009 10

powerful & complex with layers of sweetness mixed with natural botrytis, that is evident on the nose with herbal spiced honey followed with stone fruit on the mid-palate & a viscous mouthfeel without being overly sweet on the finish.