

DESSERT

LEMON CURD V

meringue pieces. whipped cream. windmill cookie crust 6.5

TURTLE PIE GF V

peanut butter. chocolate ganache. candied pecans 7

GOAT CHEESE CHEESECAKE V

windmill cookie crust. blueberry preserves 7

VEGAN CHOCOLATE CAKE DF, V

double chocolate cake. chocolate frosting. michigan cherry preserves 6.5

STRAWBERRY RHUBARB "PIE" PARFAIT

*visser farms strawberries & rhubarb. vanilla bean whipped cream.
grandma's pie crust. 7.5*

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*

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*

LEMONCELLO 8

housemade lemoncello, served chilled with a twist

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 finish*

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.*

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