

## Cheese Plates

Choose from Our Selection to Create Your Own

Served with Crackers and Specialty Breads

### **Danish Blue —**

A sharp, rich cheese, this is topped with dried figs and drizzled with honey.

### **Brillat Savarin —**

A wonderfully creamy, sweet cheese with an earthy rind. Served with dried apricots and drizzled with a delicate home-made blueberry jam.

### **Bonne Douche —**

This tangy, creamy goat's milk cheese has a yogurt-like flavor. Served with some seasonal mixed fruits.

### **Gouda —**

This mild, nutty cheese has a smooth texture and savory tang. Served with slices of apple and a feint sprinkling of cinnamon.

### **Comte —**

This buttery, lightly nutty cheese is melted over baguette and drizzled with an unsweetened strawberry compote.

### **Ami Du Chambertin —**

This brandy washed smelly cheese is made from unpasteurized cow's milk which gives it a rich buttery, grassy flavor.

### **Raclette —**

Although smelly, this cheese has a luxurious, soft texture. Melted with direct flame and scraped over a toasted baguette. This rich cheese is the perfect way to end a wonderful dinner.

## Sweet Treats

### Scratch-Made Gelato —

Choose from Stracciatella, Mango, or Pistachio flavors. These Italian classics are light and smooth.

### Chocolate Mousse —

A rich, decadent dark chocolate mousse. Made in house and garnished with a tickle of candied African Bird's Eye peppers.

### Limoncello Cake —

A fluffy, tangy lemon cake with a limoncello cream frosting. A scratch made Italian classic from the Napoli region.

### Lavender & Rosemary Crème Brûlée —

A fragrant twist on the creamy French classic. Topped with a hard caramel crust. This is a truly unique dessert.

### Apples with Cinnamon and Cream —

A great option for a light dessert, good for diabetics. Apple slices, skin removed, served with a quenelle of cream and a light sprinkling of cinnamon.

### Malva Pudding —

This South African classic is a sweet pound cake that gets a decadent butter sauce poured over as it comes out of the oven. Moist, sweet, and sumptuous, a definite must-try.