

Week of: September 29, 2014



Sweets

Chocolate cremeux, candied orange	preserves, vanilla cream	8
Almond cake, poached bosc pear, salted caramel		8
Maine grade 'A' maple bread pudding, whipped yogurt, granola		8

Cheeses by Bedford cheese shop

Brebirousse D'Argental - Lyon, France, pasteurized sheep	
Fig compote	4/oz
Wildspitz organic - Switzerland, raw cow and raw goat	
Sweet onion jam	4/oz
L'Amuse Brabander - Holland, pasteurized goat	
Apple chutney	4/oz

Digestif

Casa Mariol	
Vermut Negre organic, Catalonia	8

Coffee by Pudge knuckles

"Le Fond" blend pour-over	2.5
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in pursuit of tea

Jasmine Pearls, green	3
Nantou Four Seasons, oolong	3
Earl Grey, black	3
Lemon Verbena, herbal	3

Jake Eberle, Chef/Partner