



Dessert Wine List

	<i>glass</i>
<i>Michele Chiarlo Moscato d'Asti</i>	<i>\$7</i>
<i>Disznoko 6 Puttonyos Tokaji Aszu</i>	<i>\$20</i>
<i>Jackson-Triggs Vidal Niagara Peninsula Icewine Proprietors Reserve</i>	<i>\$12</i>
<i>Inniskillin Riesling Icewine</i>	<i>\$20</i>

Extensive Port List, Cordial and Cognac Menu available Please Ask Your Server

Local Michigan Cheese Selection **\$14**

All cheese is sourced from Michigan Producers made with Michigan Dairy

Reny Picot, Benton Harbor

- **Brie 70%:** Adaptation of the French "King of Cheese", 1998 1st place World Championship Cheese Competition. Characterized by an Edible, Downy White Rind and a Creamy-Colored, Buttery-Soft Interior.
- **Gouda:** Reny Picot is True To The Original Dutch Delicacy. Its Yellow Wax Coating Reveals a Supple Creamy-Flavored Cheese with a Bright Golden Hue. The making of Gouda in Holland Dates back to the Middle-Ages.
- **Manchego:** Domestic Version of the National Cheese of Spain. Creamy Golden Color and a Mild Nutty Flavor.

Arla, Muskegon

- **Saga Blue:** Made in the Danish Blue Style and Methods, it has a Robust Blue Flavor with a Creamy Texture.