



## Marché aux Fleurs

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### Desserts

Housemade Ice Creams or Sorbet (3 scoops) with Cookie 7.5  
 Tahitian Vanilla, Brown Butter-Pecan, Prune-Armagnac or Meyer lemon  
 Navel Orange Sherbet, Strawberry Sorbet

Vacherin Ice Cream Sundae, Guittard Chocolate Sauce, Toasted Almonds,  
 Coffee-Caramel Ice Cream 8

Meyer Lemon Crème Brulée, Hazelnut Shortbread Cookie 8

Warm Chocolate Truffle Cake, Hazelnuts, Tahitian Vanilla Ice Cream 9  
 (please allow 20 minutes)

Everona (sheep) membrillo, Parmigiano organico (cow) aged balsamic

Artisan Cheese Plate, served with grilled bread 6 each (all 4 for 20)

Rivers Edge "Valsetz" (goat), Oregon – apple butter

A buche, Valsetz is a surface-ripened cheese that is smooth and dense when young and develops creaminess as it ages

Cowgirl Creamery "St Pat" (cow), Pt. Reyes - spiced prune

ST PAT is Cowgirl's seasonal springtime cheese. These rounds are made with whole organic milk from the Chileno Valley Jersey Dairy and are wrapped with stinging nettle leaves. ST PAT, with its distinctive, green rind, commemorates the arrival of spring in Marin County. After three weeks of aging, ST PAT is mellow, soft, and full of flavor. The nettle leaves impart a smoky, artichoke flavor

Carr Valley cave aged "marissa" (sheep), Wisconsin – seville orange marmalade

Snuggly situated among the softly flowing green hills and fertile pastures of central Wisconsin, the Carr Valley Cheese Company has been making cheese for over a century. Carr Valley Cheese Company pairs old-world traditions with creativity to make each cheese. This sheep milk cheese is aged for six months in an open-air cave where it is endowed with a complex sweet earthiness. A high butterfat content balances the cheese's inherent saltiness with a rich creaminess that deepens as Cave-Aged Marisa ages.

Parmigiano Organico (cow) - aged balsamic

Tracing Parmigiano-Reggiano's history back seven hundred years to 1344, the first recorded reference to the famous Italian cheese is in a purchasing ledger for a Florentine Prior's Refectory. Made according to the same recipe for over eight hundred years, real Parmigiano-Reggiano can be made only in specific regions from mid-April to mid-November. This ensures that the milk used comes from cows who were pastured on fresh local grass. The cheese is hard, grateable, and sometimes crunchy with deep, rich flavors