

# Post Meridian

January 2010

## DESSERT MENU

Artisan cheese selection

Choose 1 variety \$5

Your choice of 3 varieties \$12

All 6 cheeses \$23

(please see reverse for description)

Choice of ice creams & sorbets: \$5

Marzipan, caramel or rose-vanilla ice cream; Hachiya persimmon, Star Crimson pear or Meyer lemon sorbet  
*2001 Ehn Chardonnay BA*

Meyer lemon tart with raspberry coulis \$8

*Vignalta Moscato Bianco*

Crème brûlée \$7

*Wilson Creek Angelica Cream Sherry*

Sticky toffee pudding with whipped cream dollop \$9

*1995 Smith Woodhouse Late Bottled Vintage Port*

Fondant au chocolat Valrhona  
with rose-scented crème anglaise \$11

*Delas Muscat Beaumes de Venise*

*Organic, local & sustainable ingredients  
are the first choice in our kitchen.*

1568 Oak View Avenue @ Colusa Circle  
Kensington, California 94706 (510) 525-1350

# Post Meridian

**WEST COAST  
ARTISAN CHEESE SELECTION**

Grape clusters & levain garnish  
small & large cheese plates

**Cowgirl Creamery's Mt. Tam**, a buttery triple-cream of organic Jersey cow's milk.

*Pt. Reyes Station (Marin County)*

**Cypress Grove Humboldt Fog**, tangy, ash-layered Morbier-inspired goat cheese with blue cheese accents

*(Arcata, Humboldt County)*

**Marin French Cheese Company Triple Crème**, smooth, creamy, soft-ripened cow's milk cheese

*(Petaluma, Marin County)*

**Bellwether Farm's Pepato** a raw, salty-sweet semi-soft sheep's milk cheese speckled with whole peppercorns. *Valley Ford (Sonoma County)*

**Tumalo Farm's Classico**, a complex, aromatic farmstead Gouda-style goat cheese with butterscotch notes.

*Bend, Oregon*

**Matos Cheese Factory's St. George**, a cheddar-esque cow's milk cheese from a traditional Azorean recipe.

*Santa Rosa (Sonoma County)*

Choose 1 variety \$5

Your choice of 3 varieties \$12

All 6 cheeses \$23

*Wilson Creek Angelica Cream Sherry*

*Organic, local & sustainable ingredients  
are the first choice in our kitchen.*