

## VOLO Cheese & Dessert Menu

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### Cheese Plate - \$10 for 3 / \$16 for all 5

#### Grana Padano 4

Hard Italian cow's milk cheese – the cousin of Parmesan Reggiano.

#### Manchego 5

Three month aged Spanish sheep's milk from La Mancha, semi-firm with a creamy mouthfeel.

#### Covadonga Soft Blue 5

From the Escorial region of Spain, made with cow's and sheep's milk, this cheese is fresh, spicy, & delicately salty.

#### Montchevre Roasted Garlic & Herb 4

Handcrafted goat cheese from Wisconsin, mild & creamy with roasted garlic, rosemary & thyme.

#### Mahón 5

A semi-firm cow's milk from the island of Menorca boasting a certain sharpness, and lemony, salty flavors evincing the rural Mediterranean seascape. Tangy, intense and delicious.

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## Dessert

**Frozen Sampler** – chef's choice of house made ice creams served with sugar cone cookies 8

[ Wine Pairing: '08 Bricco Riella Moscato D'asti, Italy 8 ]

#### Warm Chocolate Bread Pudding

vanilla bean ice cream and butterscotch sauce 8

[ Wine Pairing: Broadbent 5 year Madeira 9 ]

**Chocolate Chip Angel Food Cake**, fresh cream and macerated berries 8

[ Wine Pairing: '04 Chateau Bel Air St. Croix Du Mont, Bordeaux, France 9 ]

#### Pear and Ginger Crostada

Riesling ice cream 8

[ Wine Pairing: '05 Robertson Winery, Gewurztraminer, Special Late Harvest, South Africa 8 ]

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## Pastry Chef - Suzi Beu

Intelligentsia Coffee & Lavazza Espresso available

## VOLO Dessert Wine, Port & Sparkling

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### Dessert Wine

'04 Chateau Bel Air St. Croix Du Mont, Bordeaux, France 9

'08 Bricco Riella Moscato D'Asti, Italy (Sparkling) 8

'08 Robertson Winery, Gewurztraminer, Special Late Harvest, South Africa 8

Broadbent 5 year Madeira 9

### Port

Warres Warrior Ruby Port 6

Warres 10 Year Tawny Port 8

Warres Late Bottle Vintage Port 11

### Bubbly Flight \$13

Always a reason to celebrate!

NV Labrusca Lini 910, Lambrusco Bianco, Emilia-Romagna, Italy; An ideal aperitif offering herbal and red apple notes with a crisp, zesty finish  
9 glass 33 bottle

NV Chateau D'Orschwihr Cremant D'Alsace Brut, France; Three years in bottle provide delicate complexity and an ultra fine mousse with crisp acidity  
11 glass 41 bottle

'06 Graham Beck, Brut Rose, South Africa; Ripe strawberry and raspberry fruit with fresh sherbet and a fine, creamy mousse  
10 glass 36 bottle

NV Duval Leroy, Brut Rose De Saignee, Champagne, France 375ml; Intense and harmonious with flavors of berry, vanilla and ginger  
35 bottle

NV Besserat De Bellefon, Cuvee Des Moines, Brut Champagne, France; Candied fruit, flowers and hazelnut with complex, well rounded palate  
80 bottle