

## Cheese

**Aerated 8 Year Cheddar**— Roasted Red Peppers, Pickled Raspberries - \$9

**Suggested Pairing**— Mont Marcal, Brut Cava Rose, Spain - \$6

## Dessert

**Huckleberry**— Lemon Churros, Crème Fraiche Chantilly, Huckleberry Compote- \$8

**Suggested Pairing** — Violet You're Turning Violet - \$6

**Nectarines**— Almond Pound Cake, Thyme Compressed Nectarines, Oat Ice Cream- \$8

**Suggested Pairing** — Toro Albala Don Pedro Ximenez- \$6

**Rhubarb**—Vanilla Bavaroise, Compressed Rhubarb, Pink Peppercorn Ice Cream- \$8

**Suggested Pairing** — Strawberry MacQueen - \$6

**Cherry**—Vanilla Panna Cotta, Cherry Ganache, Cherry/Buttermilk Sherbet- \$8

**Suggested Pairing** — R. L. Buller & Sons Muscat- \$6

## Frozen Treats

**Drumstick**—Nutella & Vanilla Ice Cream, Candied Hazelnuts- \$6

**Ice Cream Sandwich**—Strawberry Sherbet, Vanilla Shortbread- \$6

**Fair Classic**—Vanilla Bean Cheesecake Dipped In 64% Chocolate- \$6

**Frozen Banana** —Dipped In 41% Milk Chocolate- \$6

**Boozy Pops** —Pina Colada, Peach Mojito, Or Black Russian- \$9

**Executive Pastry Chef** — Chris Teixeira

**Chocolatier** — Ian Regino

**Lead Pastry Cook** — Lauren Terrill