

# BENNETT'S

*Pure Food Bistro*

## **Dessert**

### **Huckleberry Crisp**

Washington huckleberries baked in a brown sugar and cinnamon crust, with vanilla bean ice cream, 8.

### **Basque Cake**

Vanilla pastry cream rum cake with raspberry puree and whipped cream, 7.

### **Cookie and Cream**

House-baked chocolate chip cookie served warm with vanilla bean ice cream and chocolate sauce, 7.

### **Flourless Chocolate Cake**

With whipped white chocolate mousse and raspberry puree, 8.

### **Oregon Hazelnut Bread Pudding**

Cinnamon, nutmeg and ground hazelnut sugar glaze with whipped cream, toasted hazelnuts and caramel sauce, 7.

### **Seasonal Sorbet**

From Olympic Mountain, 3.5



## **American Artisanal Cheese**

**\$18 for all 5 cheeses, \$4 each individually.**

### **Mt. Townsend Cirrus**

Cow's milk, bloomy rind, camembert-style  
Port Townsend, Washington  
*Paired with Dalmatia dried fig spread*

### **Sierra Nevada Classic Aged Goat Cheddar**

Goat's milk with sea salt, pasteurized  
Willows, California  
*Paired with apricot paste*

### **Rogue Creamery Oregonzola**

Cow's milk, blue, raw  
Central Point, Oregon  
*Paired with pear paste*

### **Bellwether Farms San Andreas**

Sheep's milk, semi-firm, raw  
Valley Ford, California  
*Paired with quince paste*

### **Beecher's Flagship Reserve**

Cow's milk, firm, 12-month aged  
Seattle, Washington  
*Paired with Thai chili garlic sauce*

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## **Dessert Wines By The Glass**

**Treveri Brut Sparkling, 12.**

**Parejas Late Harvest Pinot Gris, 8.**

**Quinta de la Rosa Reserve Ruby Port, 7.**

**Taylor Fladgate 20 Year Tawny Port, 15.**