

## SAVORY AND SWEET

Bern's Steak House is pleased to present you with our Cheese & Dessert specials.

We procure and age our cheeses in a temperature and humidity controlled cave so that they are at the peak of freshness and perfectly ripe when you order them. Enjoy a cheese course prior to your dinner, or as a savory finish in the dessert room.

Indulge your sweet tooth in the dessert room with one of our dessert specials paired with an after dinner spirit or wine.

Our pastry team uses fresh, seasonal ingredients to create these imaginative, innovative desserts fresh for you.

### Nancy's Camembert

*From the Old Chatham Sheepherding Co. in upstate NY, this soft-ripened sheep & cow milk cheese has a velvety texture & buttery, mushroom notes.*

### Schramsberg, Blanc de Blancs Sparkling Wine

*Complex aromas of lemon zest, green apples & fresh baked bread are subtle & clean on the palate.*

Bottle (750 ml) \$78.95, Bin #7665

Glass (5 oz) \$16.50, Bin #91000

### Goat Cheddar

*Firm, aged cheddar from Cypress Grove Chevre, an award-winning creamery in Humboldt County, California. Nutty, with a slightly sweet finish.*

### Georges Duboeuf, 1996 Moulin-à-Vent "Domaine des Rosiers"

*Black cherry, forest floor & dried raspberry smells are integrated on the palate & finish.*

Bottle (750 ml) \$23.75, Bin #3392

Glass (5 oz) \$5.50, Bin #92000

### Chimay Grand Cru

*The perfect partner to Belgian strong ale, this cow milk cheese created by Chimay monks has a semi-soft texture, with a nutty, yeasty flavor & note of bitterness.*

### Chimay Ale, Grand Reserve

*Aromas of dried orange peel, hazelnut & fresh rye bread rise from the glass, joined by rich caramel on the palate.*

Bottle (750 ml) \$17.50

### Parmigiano Reggiano 'Vacche Rosse' DOP

*This special Parmigiano was crafted with the raw milk of rare 'Red Cows' native to Emilia-Romagna. Aged three years for a bold fruity & grassy flavor.*

### Monsanto, 1999 Chianti Classico Riserva "Il Poggio"

*Dried cranberry, tart black cherry & raspberry flavors are mouth-watering & assertive in this powerful Sangiovese.*

Bottle (750 ml) \$110.00, Bin #3407

Glass (5 oz) \$24.00, Bin #94000

### Blue Stilton PDO

*Made by the Colston Bassett Dairy since 1913, Stilton is the classic British blue. It has a crumbly texture, distinctive veins, with a savory, mineral flavor.*

### Quinta do Noval, 1985 Vintage Port

*Flavors of black currant, red cherry, sweet spice & cedar are integrated and powerful in this great vintage Port.*

Bottle (750 ml) \$175.00, Bin #5746

Glass (1.5 oz) \$11.50, Bin #95000

All served with honeycomb, olives & Marcona almonds.

One Cheese \$5.95, Three \$16.95, Five \$25.95

### Warm Caramel Chocolate Brownie

*Fresh strawberry & scarlet orange marmalade, Tahitian vanilla ice cream.*

\$10.50

### Graham's, 20 Year Old Tawny Port

*Rich & powerful on the nose & palate.*

*Orange zest, toffee & nutmeg flavors mingle in this very aromatic wine.*

Glass (1.5 oz) \$7.00, Bin #5460

### Spiced Asian Pear & Bing Cherry Crumble

*Vanilla sake sauce, ginger ice cream.*

\$11.00

### Mer Soleil, "Late" Late Harvest White Wine

*Floral & lush. Sweet flavors of Easter lily, ripe pear & lemon curd saturate the palate. The finish is rich & silky.*

Bottle (375 ml) \$80.00, Bin #7197

Glass (2 oz) \$11.50, Bin #26959

### Coconut Key Lime Crème Brûlée

*Key lime cooler cookie, coconut macaroon, raspberry Chambord gelée.*

\$9.00

### Joseph Phelps, 1996 "Eisrêbe"

#### Schuerebe Eiswein

*Rich & honeyed flavors of candied pear, overripe peach & dried apple dance on the palate.*

Bottle (375 ml) \$65.00, Bin #6959

Glass (2 oz) \$10.50, Bin #26959

### Raspberry Pistachio Panna Cotta

*Brown butter crisped rice, white chocolate Grand Marnier sorbet.*

\$10.50

### Domaine des Baumard,

#### Non-Vintage Côteaux du Layon

*Quince, candied orange peel & ripe pear waft from the glass & coat the palate.*

Bottle (750 ml) \$30.00, Bin #3715

Glass (2 oz) \$4.50, Bin #99000

### Apple Fig Cheesecake

*Honey walnut drizzle, orange fennel ice cream.*

\$10.00

### Ridge Vineyards, 2001 Petite Sirah "Essence"

*Blueberry, blackberry & baked plum flavors blend with vanilla & allspice on the rich & supple palate.*

Bottle (375 ml) \$64.10, Bin #6915

Glass (2 oz) \$12.00, Bin #90000