

## TONIGHT'S DESSERTS

**Pistachio Financier** saffron cremeux, ginger milk crumbs, brown sugar yogurt 8.

**Gingerbread Baba** rum glazed hasselback pear, brown butter pecan ice cream 10.

**Pumpkin Semifreddo** espresso cake, fall spiced meringue 8.

**Seasonal Fruit Board - Citrus** half candied cara cara, grapefruit cheesecake, zeppoli, blood orange sorbet 9.

**“sexual chocolate”** devil’s food, passionfruit, hazelnut flake, buttermilk ice cream 11.

**Ice Cream or Sorbet Scoop** toast, chocolate, salted caramel, coconut lime 3.

## DIGESTIVES & HIGH PROOF

**Amaro Flight** bartender’s choice of three 16.

**Tea Room Toddy** oregon marion berry whiskey, pimm’s blackberry, hibiscus-clove, lemon hot water 8.

**Russian Coffee** vodka, amaretto, cinnamon, cream 10.

## DESSERT WINE

**Coteaux du Layon Beaulieu** “Les Rouannieres”  
Chateau Pierre-Bise ’14 (FR) 9.

**Vin de France (100% Chardonnay)** “Les Pissenlits”  
Dominque Andiran ’15 (FR) 10.

**Mosel, Riesling Beerenauslese** Dr. Loosen ’13 (GR) ’15.

**Jura, Macvin du Jura** Chateau D’Arlay NV (FR) 6.

**Vin Glace** Laurel Vineyard Pinot Noir, J. Albin ’14 (OR) 7.

**Tethys** Willamette Valley Riesling, Brooks ’14 (OR) 7.

headwaters  
at the  
Heathman

DESSERT week of 10/14/16

\*Contains raw or undercooked ingredients. Wild mushrooms are not an inspected product. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of