

winter 2011

watermark
RESTAURANT



Desserts

Rocky Road Terrine \$10

crispy rice, peanuts, anglaise, marshmallow

Gingerbread Pudding \$10

apple butter, pumpkin seed brittle

Pineapple Upside Down Cake \$10

malt ice cream

Lemon Meringue Tart \$10

citrus carpaccio, blood orange, hazelnuts

Bananas Foster \$10

fried banana bread, rum caramel, banana semifreddo

Seasonal Gelatos \$9

lemon, pumpkin pie, peppermint white chocolate

Cheese

Nuvola di Pecora

sheep/Italy

Point Reyes Blue

cow/California

Humboldt Fog

goat/California

Saint Andre

cow/France

Bonnie Blue Farms Chèvre

goat/Tennessee

-1 for \$6, 3 for \$14, 5 for \$18

Dessert Wines

Domaine des Baumard 10.

*Chenin Blanc, Cuvée Le Paon,
Coteaux Du Layon, France 2005*

Jackson-Triggs 26.

*Vidal Icewine, Proprietor's Reserve,
Niagara Peninsula, Canada, 2007*

Carmes de Rieussec 14.

*Sémillon/Sauvignon Blanc,
Sauternes, France, 2007*

Ethos 15.

*Late Harvest White Riesling
Columbia Valley, WA 2008*

Fortified Wines

Leacock's: 5 yr Malmsey Madeira 7.

Croft: "Distinction" Ruby Porto 10.

Noval: 10 yr tawny 12.

Taylor Fladgate: 20 yr tawny 16.

Pedro Romero: Moscatel Sherry 8.

Coffee/Espresso/Tea

soft brew coffee

artisan roasted coffee by the pot

2-cup 6. / 4-cup 12.

cup of coffee 3.

espresso 3.5. / double 5.

cappuccino 5.

hot tea 3.5

**Our coffee is locally roasted and seasonally offered. Here are a few notes about the current selections.*

Regular

*Producer: Surco San Ignacio, Bolivia
chocolate, sugar cane, grapefruit,
cherry*

Decaf

*Producer: Daterra Farms, Brazil
chocolate, molasses, plum, stone
fruit*

****coffee locally roasted by****

ROAST, inc.

Locally Artisan Roasted/Rare and Fine Coffees/Farm Direct/Seasonally Offered