

REDWOOD

r e s t a u r a n t a n d b a r

dessert menu

we use the best naturally-raised and organic ingredients we can find, and source from local growers, ranchers, and fishermen throughout the mid-atlantic whenever possible.

DESSERTS 8

steamed chocolate pudding, creme anglaise, raspberry sauce
redwood ice cream sundae, choice of hot fudge or caramel sauce
vanilla creme brulee, pecan sandies
raspberry mousse, crispy puff pastry, almonds
banana nut cake, fresh bananas, caramel, whipped cream
lemon cheesecake, cream cheese frosting, raspberries
housemade ice cream or sorbet, daily selection

ARTISANAL CHEESE

5 each / 3 for 14 / 5 for 23

(choose any two cheeses for prix fixe menu dessert)

goat monocacy silver ash rind, cherry glen farms, md
cow cow terentaise, thistle hill farm, vt
sheep dante, wisconsin sheep dairy co-op
cow green hill, sweet grass dairy, ga
blue st. pete's, faribault dairy, mn

IMBIBE

AFTER DINNER DRINKS

seghesio, 'dionigia port', 2004, california 15
graham's, 'six grapes' reserva port, portugal 8
clos dady, sauternes, 2007, france 12
dancing pines, chai liquer, colorado 12
heinz eifel, eiswein, 2008, germany 10
dow's, 10 yr tawny port, portugal 10
dow's, 20 yr tawny port, portugal 15

COFFEE & TEA

redwood special blend coffee 3
cappuccino 4
latte 4
espresso 3
(extra shot 1.5)
hot tea 3
earl grey, morning rise,
gunpowder green, chamomile