

### **Fruit Cobbler 7**

A house made favorite of baked fresh fruit and a crisp cobbler crust topped with vanilla ice cream

Suggested Wine: Chateau Hallet Sauternes, France, 10

### **Chocolate Souffle (25 minute order) 7**

A rich and decadent souffle made from scratch and topped with vanilla ice cream and fresh caramel sauce

Suggested Wine: Ramos Pinto Tawny Port Portugal 8

### **Classic Creme Brulee 7**

portello's made from scratch traditional Creme Brulee with a crisp caramelized crust and soft vanilla creme

Suggested Wine: Fonseca Ruby Port, Portugal, 8

### **Chocolate Tasting 10**

A delicious selection of hard chocolate broken in three assorted percentages and served with fresh fruit and fresh caramel sauce

Suggested Wine: Ramos Pinto Tawny Port Portugal 8

### **The Cheese Board 14**

A selection of four local and international artisan cheeses served with fresh fruit and crostini

Suggested Wines: Veuve Ambal Sparkling Rose, France, 9  
Montinore Pinot Gris, Oregon, 9  
Squadra, Nero D' Avola, Italy 9

### **Sparkling/Dessert/Port**

Borgo Alato	Prosecco	Italy	8
Veuve Ambal	Sparkling rose	France	9
Vega Medien	Cava	Spain	7.5
Chateau Hallet	Sauternes	France	10
Ramos Pinto	Tawny Port	Portugal	8
Fonseca	Ruby Port	Portugal	8.5

### **Coffee/Tea**

French Press Coffee, Decaf Coffee	3
from Backporch Coffee Roasters	
French Press Loose Leaf Tea - Assorted	3