

Willow Cheese Plate

Your Choice of Cheese served with Candied Hazelnuts,
Toigo Orchard Apples, Honey Comb, Dried Fruit & House Made Bread

4 Cheeses \$15.00	6 Cheeses \$19.00	8 Cheeses \$23.00
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Cow's Milk

Beemster 3yr Aged Gouda Holland (Hard)

Beemster cows graze only on pastures which are located 20ft below sea level in North Holland. The rare blue sea clay of these pastures gives this gouda a unique flavor

Buttermilk Blue Affine U.S.A. (Blue)

This raw, (mostly) Jersey cow milk blue has no buttermilk in it; however, the dominant lactic flavor of this cheese may remind you of that rich, tangy dairy product.

Brillat Savarin France (Soft)

A triple-crème brie-style cheese from France, this lovely cheese is buttery, rich, creamy and decadent with a rare "natural rind" .

Goat's Milk

Midnight Moon by Cypress Grove Humboldt County, California (Hard)

This pale, ivory cheese is firm, dense and smooth with the slight graininess of a long-aged cheese. The flavor is nutty and brown-buttery, with prominent caramel notes.

Sheep's Milk

Vermont Shepherd Cheese USA, (Firm)

A smooth and creamy, semi-hard cheese with a sweet, rich and earthy flavor.

Blended

Casa Bolo Mellaage Carr Valley, WI (Semi-Firm)

Made from sheep, goat, and cow milk, its flavor is complex and pleasing. It took first place at the 2004 American Cheese Society Competition.

La Langa La Tur Piedmont, Italy (Soft)

Pasteurized Goat, Sheep and Cow's milk from the hills of the Piedmont in Italy. Straw colored with a soft, creamy surface and a delicate, harmonious taste.

DESSERT MENU

Layer Cake of the Day

Ask Your Server for Today's Selection

9

Warm Bourbon-Chocolate Pudding Cake

Butter Pecan Ice Cream & Chocolate Sauce

☞ Chocolate Dessert Wine, Cooper Vineyards "Noche", Louisa, VA. NV

9

Banana Caramel Panna Cotta

Chocolate Sauce & Fresh Whipped Cream

9

Warm Pineapple Upside Down Cake

Caramel Sauce & Vanilla Ice Cream

9

Sticky Toffee Pudding Cake

Vanilla Ice Cream & Caramel Sauce

☞ Vin Santo, Castello di Poppiano, Italy, 2003

9

Vanilla Crème Brulee

Brulee Sugar Topping

☞ Petite Manseng, Holly Grove Vineyards, Eastern Shore, VA, 2009

9

Duo of Sorbet ☞ Gluten Free

Two Flavors of Sorbet with Italian Almond Macaroons

☞ Sweet Riesling, Daedalus Cellars "Maresh Vineyard", Dundee Hills, Oregon, 2008

8

Cup Cake of the Day

Ask Your Server for Today's Selection

5

Strawberry Shortcake

Biscuit, Strawberry Sauce & Whipped Cream

☞ Sparkling Rose, Hillinger "Secco", Austria, NV

9

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(See back of Menu for Descriptions)

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Willow is Now Offering Desserts To Go!

See Inside of Menu for Selection

Specialty Cake Orders

Order one of Pastry Chef Kate Jansen's Cakes
for your next special occasion

(Please give 72 hours notice)

8 inch \$45/\$55 (in-house) (serves 8-10 generous slices)

10 inch \$65/\$75 (in-house) (serves 12-14 generous slices)

Black Forest

Chocolate Sponge Cake, Chocolate Mousse & Cherries

Coconut Cream

Coconut Cake layered with Coconut Cream & Coconut Flakes

Almond Joy

Rich Chocolate Cake with Coconut-Almond Filling

Strawberry Chiffon

Strawberry Sponge Cake with Fresh Strawberries & Vanilla Butter Cream

Chocolate Hazelnut

Rich Chocolate Cake with Hazelnut Butter Cream

Carrot

Cream Cheese Frosting

Red Velvet

Cream Cheese Frosting

"Dreamsicle" Cake

Vanilla Cake with Orange Cream Cheese Frosting

Triple Chocolate Fantasy (\$50/\$70)

White Chocolate Cake with Dark Chocolate Mousse & Milk Chocolate Butter Cream

Goodies to Go!

Kate's Home-made Goodies Packaged To Go
\$6

~ Cherry-Chocolate Oatmeal

~ "Almost Nutter-Butter" Peanut Butter Cookies

~ "Sweet Dream Cookies"

Crunchy, Chewy Cinnamon & Chocolate Chip

~ Hazelnut Linzer Cookies

Raspberry Preserve Filling

~ Chocolate Espresso Cookies

Chewy, Chocolate & Espresso with Walnuts

~ Italian Almond Macaroon

~ S'Mores Sandwich Cookies

Cup Cake of the Day Packaged to Go
\$4

New Seasonal Cupcakes of the Week