



Desserts

Crème Brulee

12.

Hazelnut Chocolate Tort

12.

Summer Berry Cheesecake

12.

Housemade Sorbet & Gelato

10.

Dessert Wines / Ports

<i>16 Stoller Late Harvest Riesling</i>	8.00
<i>16 di Lenardo "Verduzzo" – Pass the Cookies!</i>	8.00
<i>13 Del Rio Vineyards "Syrah Port"</i>	7.00
<i>Fonseca "Ruby Port"</i>	7.00
<i>Croft Reserve "Tawny Port"</i>	8.00
<i>Taylor Fladgate "20 Year Old Tawny Port"</i>	14.00

Cake Cutting Fee \$5.00 Per Person

Chef/Owner, John Newman, C.E.C.

Sous Chef, Dru Shaffer

Newmans at 988

988 Hemlock Street, Cannon Beach, Oregon, 97110

503.436.1151 ~ www.newmansat988.com