



## Cheeses

*Recommended drinks follow each cheese plate.*

**Red Wine Cheese Plate**—Three artisanal cheeses suitable for pairing with red wine. \$14  
*(Try VA's own Linden Claret)*

**White Wine Goat Cheese Plate**—Three artisanal goat cheeses for pairing with white wine. \$14  
*(Try VA's own Glen Manor Sauvignon Blanc)*

**Port and Blue Cheese Tasting Plate**—Tawny port with two of our blue cheeses. \$14, with 20-year old tawny, \$18.

## Desserts

*All desserts made in house by the crew. Recommended drinks follow each dessert.*

**Pineapple One Block West**—Our own version of Bananas Foster: rum-flambéed pineapple over coconut sorbet with toasted coconut. \$9  
*(Try VA's own Linden Petit Manseng)*

**Caramelized Orange Upside Down Cake**—warm polenta cake topped with caramel and orange. \$9  
*(Try the Château Suau Cadillac)*

**Chocolate Bread Pudding**—crazy good. \$9  
*(Try VA's own Fabbioni Cellars Rosa Nera)*

**La Bête Noire**—Sinfully rich flourless dark chocolate torte. \$9  
*(Try VA's own Fabbioni Cellars Raspberry Merlot)*

**Crème Brûlée of the Day**—\$9  
*(Try VA's own Linden Late Harvest)*

**Caramel Apple Butterscotch Bread Pudding**—\$9  
*(Try the Di Lenardo Verduzzo)*

One Block West Restaurant | [www.oneblockwest.com](http://www.oneblockwest.com) | Winchester, VA | 540-662-1455

**Announcing Chef's Table each Thursday at 6pm by advance reservation**