

DESSERT GLASSES

GIOVANNI ALMONDO	12
'Fosso della Rosa' Brachetto Roero, IT 2013	
CAMIN LARREDYA	16
'Au Capceu' Jurançon, FR 2011	
QUINTA DO NOVAL	17
Late Bottled Vintage Porto, PT 2008	
VINHOS BARBEITOS	22
Rare Wine Co. Historic Series 'New York Malmsey' Madeira, PT NV	
CHÂTEAU DOISY-VÉDRINES	25
Sauternes, FR 2011	
RAMOS PINTO	28
'Quinta do Bom Retiro' 20 yr Tawny Porto, PT	
D'OLIVEIRA	48
Boal Madeira, PT 1977	

DESSERT BOTTLES

QUPÉ (375)	86
'Sawyer Lindquist Vineyard' Marsanne Doux, Edna Valley, CA 2012	
KRACHER (375)	198
'Grand Cuvée #6' TBA, Burgenland, AT 2011	
KIRÁLYUDVAR (500)	225
'6 Puttonyos' Tokaji Aszú, HU 2005	
CHÂTEAU GILLETTE (375)	250
'Crème de Tête' Sauternes, FR 1989	
CHÂTEAU D'YQUEM (375)	375
Sauternes, FR 2002	

CHEESE

CHEESE PLATTER BY ANNE SAXELBY

Grayson - Raw Cow, VA / Snow Camp - Pasteurized Cow & Goat, NC
Mixed Drum - Raw Cow, VT / Tomme du Berger - Goat & Sheep, FR
Comté Reserve - Raw Cow, FR / Bayley Hazen Blue - Raw Cow, VT

3 Pieces	17
5 Pieces	23

DESSERTS

DESSERT OF THE MONTH <i>Food & Wine Magazine by Chef Cheryl Day</i> Lemon-Buttermilk Pudding, Blueberries, Brown Butter Crumble, Lemon Granita	12
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CANDY BAR Chocolate Mousse, Peanut Caramel Sauce	12
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FLOURLESS CHOCOLATE MOUSSE CAKE Earl Gray Ganache, Chocolate Ice Cream	12
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PROFITEROLES Gianduja Mousse, Vanilla Ice Cream, Dark Chocolate Sauce	12
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PISTACHIO ALMOND CAKE Seasonal Market Berries, Raspberry Sorbet	12
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MATCHA CREPE CAKE Yuzu Curd, White Chocolate, Warm Plum Sauce	12
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ASSORTED ICE CREAMS & SORBETS	8
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Executive Pastry Chef: Sylvain Marrari

HOT BEVERAGES

Coffee	4
Espresso	4
Cappuccino	5

TEA Sencha Ariake Green, Earl Grey 'Blue of London', English Breakfast, Grand Jasmine, Mint, Chamomile Herbal	5
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