

DESSERTS

TEXTURES OF CHOCOLATE AND PEANUT 16.00

Milk Chocolate Mousse, Caramel Crème, Peanut Croquant
Olivares Dulce Monastrell, Jumilla, Spain, 2006
(3oz) 16.00

SMORES

Graham Cracker Tart, Burnt Sugar Fluff,
Chocolate Ganache, Chocolate Pot de Crème,
Smoked Maple Sweet Potato Purée, Burnt Honey Ice Cream
R. L. Buller & Son Fine Muscat, Victoria, Australia, N/V
(3oz) 13.00

ROASTED BANANA CRÈME

Citrus Brioche French Toast, Compressed Mango,
Vanilla Bean Gel, White Chocolate Ice Cream
Bananas Foster Flambé Tableside
*Estate Argyros Vin Santo "Mezzo",
Santorini, Greece, 2002*
(3oz) 15.00

ELDER FLOWER "CRÈME BRÛLÉE"

Caramelized Honey Croquant, Coconut Gelée,
Mango Coconut Ravioli, Passion Fruit, Rose Water Gelée
*Honig Late Harvest Sauvignon Blanc,
Rutherford, California, 2007*
(3oz) 18.00

VANILLA BEAN PANNA COTTA

Pistachio Cake, Compressed Strawberries, Raspberry Glass,
Strawberry Consommé, Balsamic Ice Cream
*Braida "Vigna Senza Nome" Moscato d'Asti,
Piedmont, Italy, 2009*
(3oz) 12.00

CHEESE

20.00

ORGANIC TRIPLE CREAM

Organic pasteurized cow's milk, bloomy rind, aged for two weeks.
Petaluma, California, United States

ÉPOISSES

Non-pasteurized cow's milk, soft, washed rind in
Marc de Bourgogne, aged six weeks.
Époisses, Côte-d'Or, France

LANGA ROCCHETTA

Pasteurized cow's, goat's, and sheep's milk,
bloomy rind, fluffy interior.
Piemonte, Italy

CROTTIN DE CHAVIGNOL

Non-pasteurized goat's milk, soft ripened and aged for four weeks.
Chavignol, Loire, France

OSSAU IRATY

Non-pasteurized sheep's milk, firm, aged for ninety days.
Pyrénées, France

BLACK TRUFFLE PECORINO

Pasteurized sheep's milk, black truffles, semi firm.
Sorrenti, Italy

VALDEÓN

Pasteurized cow's and goat's milk, firm, wrapped in
Sycamore leaves, blue-veined.
León, Spain

DESSERT WINE

Braida "Brachetto d'Acqui" Sparkling, Piemonte, Italy, 2007 (3oz) 14.00
Château Suduiraut, Premier Cru Classé, Sauternes, France, 1982. (2oz) 38.00
Diznókó First Growth Tokaji "Aszú 5 Puttonyos"
Hungary, 2000. (3oz) 15.00
Honig Late Harvest, Sauvignon Blanc,
Rutherford, California, 2007. (2oz) 18.00
Montes Late Harvest Gewürztraminer, Curico, Chile, 2008. (3oz) 13.50
Olivares Dulce Monastrell, Jumilla, Spain, 2006 (3oz) 16.00

PORT, SHERRY & MADEIRA

Dows Vintage Porto, Portugal, 1985 (3oz) 24.00
Warre's "Quinta da Cavadinha" Porto, Portugal, 1989 (3oz) 21.00
Quinta do Noval "Colheita" Porto, Portugal, 1937. (2oz) 75.00
Ramos Pinto "Quinta do Bom Retiro 20 Year" Tawny Porto,
Portugal, N/V (3oz) 19.00
Taylor Fladgate "First Estate" Ruby Porto, Portugal, NV. (3 oz) 9.00
Emilio Lustau "San Emilio" Pedro Ximénez, Sherry, Spain, NV . (3oz) 10.75
Emilio Lustau "Peninsula" Palo Cortado, Sherry, Spain, NV . . . (3oz) 10.75
Blandy's "10 Year" Malmsey, Madeira, Portugal. (3oz) 11.75
Pereira D' Oliveira Terrantez "Reserva" Madeira, Portugal, 1880 (2oz) 165.00

TEAS AND DRIED HERBALS

Mutan White	5.00	Peaches & Ginger
Chinese Flower		Indian Spice
Ti Quan Yin		African Autumn
Dragon Pearl Jasmine		Darjeeling
Lapsang Souchong		French Verveine

COFFEES & ESPRESSO

Doka Estate, Costa Rica	5.00
Sumatra Manhelding Swisswater Decaf	5.00

It is unlawful for anyone (including parents) to sell, give or serve alcoholic beverages to a person under 21 years of age.