

Desserts

“Camp fire” 11

Toasted marshmallow, fudge brownie, pretzel,
smoked salt chocolate ice cream

Toasted coconut crème, 10

Cocoa soil, white chocolate crunch,
Guatemalan coffee, peanuts, raw cocoa

Apple brown betty 8

Good ol’ fashioned vanilla ice cream

Maple “tres leches” cake 10

Salt and pepper ice cream, candied bacon,
market black berry, toasted walnuts

Vanilla goat milk sabayon 12

Shortbread cookie crumble, Bartlett pear,
toasted hazelnut, lavender olive oil

Crème d’ butterscotch 10

House yogurt, caramelized pine nuts,
Muscat grapes, candied rosemary

House spun ice creams and sorbets 6

Dessert Drinks

Godiva Martini 11

Espresso Martini 11

Dessert Wines

Nivole, Moscato D’Asti, Italy 15

Sauternes , Château les Justice, France 16

Boncaillou, Muscat Cuvée 2002,

Languedoc, France 15

Imported Loose-Leaf Teas

Small Pot serves 1 to 2 people	7.00
Large Pot Serves 2 to 4 people	9.00
Earl Grey English Breakfast	
Citron Green Organic Lemon-Chamomile	

Single Malt Scotch

Balvenie, 21 yr.	25.00
Glenfiddich, 12 yr.	11.00
Glenlivet, 12 yr.	11.00
Glenlivet, 18yr.	16.00
Glenmorangie, 10 yr.	12.00
Laphroaig, 12 yr.	16.00
Laphroaig, 15 yr.	18.00
Lagavulin 16yr.	19.00
Littlemill, 8 yr.	11.00
Macallan, 12 yr.	14.00
Macallan, 15 yr., Fine Oak	21.00
Macallan, 18 yr.	31.50
Old Pultney, 12 yr.	9.75
Oban 14yr.	17.00
Singlton 12yr.	10.00

Grappa

Grappa Candolini	12.50
Sarpa di Poli Riserva	15.00
Pear di Poli	17.00
Araujo	13.50

Cognac

Courvoisier, VSOP	14.00
Courvoisier, XO	26.00
Fussigny, Tres Vielle	25.00
Fussigny, XO	28.00
Fournier, Vintage 1945	92.00
Hennessey, VS	11.00
Hennessey, VSOP	14.50
Hennessey, XO	26.50
Hennessey, Paradis	65.00
Jean Filloux, La Pouyade	13.75
Jean Filloux, Tres Vieux	28.00
Jean Filloux, Reserve Familiale	59.00
Remy Martin, VSOP	12.50
Remy Martin, XO	33.00

Bas Armagnac

Chateau de Ravignan, 1979	19.75
Chateau de Ravignan, 1982	18.00
Domain Boingneres, 1979	34.00
Domain Boingneres, 1983	29.00
Laberdolive, D. de Jaurrey, 1954	89.00
Laberdolive, D. de Jaurrey, 1964	50.00

Calvados

Adrien Camut, 12 year	22.00
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Madeira

Blandys Malmsey, 5 yr. 9.25

Oporto

Fonseca Bin 27 12.00
Fonseca 10 Year 13.00
Graham, 10 years, Tawny 19.00
Graham, 20 years, Tawny 22.00
Graham, 30 years, Tawny 26.00
Graham, Six Grapes, Reserve 14.00
Taylor, 10 year, Tawny 14.50
Taylor, 20 year, Tawny 18.50

By the Bottle

Fonseca 1970, 750ml 485.00

Xeres (Sherry)

Dry Sac 8.00
Lustau, Rare Cream Solera Superior 9.00

Dessert Wines By the Bottle

Sauternes, Château le Justices, 2003 110.00
375 ml

Weinbach, Gewurztraminer, Schlossberg, 245.00
Quintessence, S.G.N., 375ml

Alois Kracher, Cuvée, 70.00
Beerenauslese, 2003, 375ml

Schloss Johannisberger, Riesling, 259.00
Eiswein, 2002, 375ml

Michele Chiarlo, Nivole, 38.00
Moscato d'Asti, Italia, 2006

Royal Tokaji, Azsu Essencia 290.00

Dolce, Far Niente, Napa Valley 2004 170.00