

DESSERTS

Opera Gâteau 14.
coffee crema, cocoa nib coulis

Apple Tarte Tatin 14.
spiced caramel, vanilla chantilly

White Chocolate Mousse 14.
pistachio genoise, cassis jam

Walnut Crème Brûlée 14.
poached black mission figs

Chocolate Soufflé 16.
*crème pâtissière
(intermission only)*

Cookie Plate 15.
*shortbread cookie, coconut rocher, biscotti, chocolate chip cookie,
brown butter walnut cookie, caramel brittle*

Ice Cream & Sorbet 12.
*Vanilla Bean
Chocolate Hazelnut
Pistachio
Pear
Raspberry Champagne
Huckleberry*

Individually Brewed Coffee or Tea 4.25

Espresso or Cappuccino 5.25

SUGGESTED DESSERT WINE

	glass	bottle
Disznoko, Tokaji Aszu, 6 Puttonyos '00	17.	170.(half)
Riesling Ice Wine, 2006 Inniskillin	17.	165.(half)
Grand Marnier '150'	35.	
Nonino Gioiello, (spirit distilled from citrus tree honey)	16.	

DESSERT WINE

	glass	bottle
Chateau Rieussec Grand Cru Classe Sauternes 2007	25.	350.
Muscat, Beaumes de Venise	10.	
Muscat de St Jean de Minervois (half)		50.
Essensia, Orange Muscat	12.	
Chambers, Muscadelle	12.	71(half)
G.E. Massenez, Framboise	14.	
Etter, Poire Williams	15.	

PORT

Graham's 1980	16.
Graham's, Tawny	14.

SHERRY FROM EMILIO LUSTAU

	glass
Almacenista Palo Cortado, "Vides 1/50"	7.50
Moscatel Superior, "Emilin"	7.50

COGNAC

Louis XIII	115.
Remy, XO	29.
Hennessy, Prestige VSOP	16.
Courvoisier, V.S.O.P	14.
Remy Martin, V.S.O.P.	14.
Martel, Cordon Bleu	28.
Hine, Triomphe	37.
Delamain, Pale and Dry	22.
Delamain, Vesper	38.

ARMAGNAC

Armagnac, Francis Darroze, Réserve Spéciale	16.
Larrisingle VSOP	12.

SINGLE MALT SCOTCH

Macallan 18 yr.	23.	Glenfiddich 12yr.	14.
Dalwhinnie 15 yr.	16.	Talisker 10yr.	12.
Oban 14 yr	15.		
The Glenlivet 12yr.	14.		

CALVADOS

d'Auge, Boulard XO	21.
d'Auge, Busnel VSOP	14.