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# DESSERT

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3.24.22

CHEESE BOARD..... 24/32

*Served with Jam, Crostini & Marcona Almonds*  
*(Daily selection of 3 or 5 cheeses, 2 oz/ea)*

PAVLOVA ..... 14

*Crispy Meringue, Citrus Supremes, Creme Anglaise,*  
*Citrus Jam*

COCONUT PANNA COTTA.....15

*Black Sesame, Lime Jam & Zest*

TIRAMISU..... 14

*Amontillado Mascarpone, Espresso & Rum Soaked Lady Fingers*

CHOCOLATE SESAME SEMIFREDDO..... 15

*Orange Puree, Bourbon Date Creme Fraiche, Hazelnuts*

SCOOP VANILLA ICE CREAM ..... 7

*Chocolate Sauce*

AFFOGATO

*Vanilla Ice Cream topped with the pour of your choice!*

*Espresso • 10    Yellow Chartreuse (1 oz/2 oz) • 15/23*  
*Lindeman's Framboise (4 oz) • 11*

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## AFTER

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ESPRESSO MARTINI .....15

*Vodka, Maple Syrup, Curaçao, Fernet, Espresso, Nutmeg*

GRASSHOPPER .....13

*Creme de Menthe, Creme de Cacao, Cream*

*Lindeman's Framboise Lambic (100z).....10*

*Dupont 'Vieille Reserve' Pays d' Aude Calvados, .....9/18*

*Lemorton 'Selection' Domfrontais Calvados, .....7/14*

GIMME! COFFEE • 4    ESPRESSO • 5

TEA SERVICE • 8

--Cultured Cup--

SILVER NEEDLES - White tea

KIRISHIMA CHA - Organic Japanese Green

ORIENTAL BEAUTY - Oolong tea

GOLDEN NEEDLES - Black tea

EARL GREY FRENCH BLUE - Organic Black

STICKY RICE PU'ER, TUO CHA - Pu Erh

\*MOROCCAN OASIS MINT - Tisane

\*SUNSET ORANGE ROOIBOS - Tisane

*\*caffeine free*

# DESSERT WINE

2 oz pours

**Moulin Touchais Coteaux du Layon 1996 .....12**  
*Lean, lighter and fresher style of late harvest Chenin Blanc. Moulin Touchais retains an ungodly amount of old dessert wine stocks with an incredible vintage depth to choose from.*

**Château La Tour Blanche 1er Cru Sauternes 1996.....19**  
*Richer, luscious Sauternes with beautiful developed flavors of candied apricot and barley sugar from a first growth classified château.*

**Château d'Yquem 1er Cru Supérieur Sauternes 2006.....61**  
*Château d'Yquem is considered the greatest dessert wine producer in the world making wines that combine richness with elegance and impeccable balance.*

**Royal Tokaji 'Betsek 1er Cru 6 Puttonyos' Tokaj 2016 .....32**  
*The King of Wines and Wine of Kings - once reserved for kings, nobles and aristocrats. Now available to commoners...*

**Henriques & Henriques Boal Madeira 1957.....61**  
*Port's cousin from the island of Madeira, producing full-bodied, fortified wines with nutty, developed notes and extraordinary ageability.*

**Domaine du Mas Blanc 'Collection' Banyuls 1978 .....22**  
*Roussillon in Southern France is the motherland of fortification (where the addition of spirit arrests fermentation, raising the alcohol level, retaining natural sweetness and helping preserve the wine) with Banyuls being the most important region for the style that is quite similar to Port. Domaine du Mas Blanc is a family owned winery crafting wines of character since 1632.*

**Smith Woodhouse Colheita Tawny Port 2000.....12**  
*Vintage-dated Tawny Port offering toasty, nutty qualities. Smith Woodhouse was established in 1784 by Christopher Smith, member of the British Parliament and Lord Mayor of London. Now owned by the Symington family, arguably one of the most important wine producers in Portugal.*

**Quinta do Infantado Vintage Port 2003 .....18**  
*Vintage Port is produced only on exceptional vintages - three to five in a decade on average. It is bottled within two years and it is meant to age for decades! 2003 was one of the warmest vintages in the last 50 years, producing wines of power and luscious, ripe fruit notes.*

**González Byass 'Noe' Pedro Ximénez VORS, Jerez .....24**  
*Made with Pedro Ximenez that has been sun-dried under the relentless Andalusian sun in southern Spain. While not every Sherry is sweet, PX is one of the richest, sweetest, and luscious dessert wines the world has to offer. Drink it with chocolate, rich unctuous desserts, or as a decadent finish after dessert...*