

# DESSERT

2.II.23

CHEESE BOARD .....24/32

Daily selection of 3 or 5 cheeses, 2 oz/ea

Served with Jam, Crostini & Marcona Almonds

HAZELNUT DACQUOISE.....15

Crispy Meringue, Vanilla Chantilly Cream, Orange Puree, Ganache

CRÈME FRAÎCHE PANNA COTTA .....15

Cinnamon Poached Pear, Marcona Almond Praline Crumble

DARK CHOCOLATE POT DE CRÈME .....15

Housemade Crème Fraîche, Cacao Nibs

TIRAMISU.....15

Amontillado\* Mascarpone, Espresso & Rum\* Soaked Lady Fingers

\*contains alcohol

CHOCOLATE MOCHI TAHINI BROWNIE .....18

Served warm, Pumpkin Spice Ice Cream, Brown Butter Caramel

(gluten free, 10 min)

SHTAYBURNE's ICE CREAM (Rock Stream, NY)...8

Choice of One scoop of: Vanilla, Chocolate OR Pumpkin Spice

with Chocolate Sauce OR Brown Butter Caramel

AFFOGATO

Vanilla Ice Cream topped with the pour of your choice!

Espresso • 11

Yellow Chartreuse • 15/23

FLX Distilling Creme de Cassis • 15/23

Gonzales Byass 'Nectar' PX Sherry • 15/23

## AFTER

ESPRESSO MARTINI .....15

Tuition Distillery FLX Vodka, Dry Curaçao, Fernet,

Maple Syrup, Espresso, Nutmeg

GRASSHOPPER .....13

Creme de Menthe, Creme de Cacao, Cream

DUPONT CALVADOS.....9 /18

'Vieille Reserve' Pays d'Auge

LEMORTON CALVADOS.....7 /14

'Selection' Domfrontais

GIMME! COFFEE • 4      ESPRESSO • 5

TEA SERVICE • 8

--Cultured Cup--

SILVER NEEDLES - White tea

KUKICHA - Japanese Green

CREAM - Oolong tea

GOLDEN NEEDLES - Black tea

EARL GREY FRENCH BLUE - Organic Black

STICKY RICE, TUO CHA - Pu'er

\*MOROCCAN OASIS MINT - Tisane

\*SUNSET ORANGE ROOIBOS - Tisane

\*caffeine free

# DESSERT WINE

## 1 oz pours

*Royal Tokaji 'Betsek 1er Cru 6 Puttonyos' Tokaj 2016 ....16*  
The King of Wines and Wine of Kings - once reserved for kings, nobles and aristocrats. Now available to commoners...

*Ch.d'Yquem 1er Cru Supérieur Sauternes 2005..40*  
Château d'Yquem is considered the greatest dessert wine producer in the world making wines that combine richness with elegance and impeccable balance.

*Henriques & Henriques Boal Madeira 1957.....31*  
Port's cousin from the island of Madeira, producing full-bodied, fortified wines with nutty, developed notes and extraordinary ageability.

## 2 oz pours

*Moulin Touchais Coteaux du Layon 2002 .....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.

*Chateau Doisy-Vedrines, Sauternes, 2004.....16*  
Shimmering golden bronze in the glass, this lush wine shows notes of candied apricots, baked pear, and lemon curd. While rich and dense, it remains elegant with a long finish.

*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 Port wine producers.

*Quinta do Infantado Vintage Port 1997.....23*  
Vintage Port is produced only on exceptional vintages - three to five in a decade on average. It's bottled within two years and is meant to age for decades! 1997 is a vintage that produced luscious, ripe fruit notes.

*Gonzalez Byass, PX, "Nectar" Jerez, Spain NV.....17*  
A smooth nose deals typical P.X. aromas of chocolate, fig and raisin. On the palate, this is thick and a touch chewy but that's not abnormal for this type of wine. Rich flavors of cafe mocha and chocolate finish long, sweet and satisfying.