
DESSERT

3.21.24

CHEESE BOARD23/31

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

Served with Marmalade, Crostini & Marcona Almonds

COCONUT PANNA COTTA14

Curry Poached Pears, Orange Purée & Spiced Cashews

TIRAMISU.....14

Amontillado* Mascarpone, Espresso & Rum* Soaked Lady Fingers

*contains alcohol

TAHINI CHOCOLATE BROWNIE SUNDAE.....16

Topped with Vanilla Ice Cream, Cocoa Nibs, Brown Butter Caramel
& Chocolate Sauce

SHTAYBURNE's ICE CREAM (Rock Stream, NY)...7

One Scoop of Vanilla with Chocolate Sauce OR Brown Butter Caramel

AFFOGATO

Vanilla Ice Cream topped with the pour of your choice!

Espresso • 10

Yellow Chartreuse • 15/23

Creme de Cassis • 13/19

El Maestro Sierra, Pedro Ximenez, Sherry • 13/19

AFTER

ESPRESSO MARTINI15

Tuition Distillery FLX Vodka, Dry Curaçao, Fernet,

Maple Syrup, Espresso, Nutmeg

DON JOSE12

Hamilton Black Rum, Disaronno Amaretto,

El Maestro Sierra PX Sherry, Orange

GRASSHOPPER.....11

Creme de Menthe, Creme de Cacao, Cream

POMMEAU7 /14

South Hill Cider, NY

DUPONT CALVADOS..... 9 /18

Vielle Reserve, France

GIMME! COFFEE • 4 ESPRESSO • 5

TEA SERVICE • 8

--Cultured Cup--

SILVER NEEDLES - White tea

KUKICHA - Japanese Green

CREAM - Oolong 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

Ch.d'Yquem 1er Cru Supérieur Sauternes 2005..34
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.....30
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 199414
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.

Montoni, Grillo, Passito Bianco, Sicily, NV18
Feudo Montoni is a small, family-owned winery in the heart of Sicily in southern Italy. Isolated and high in elevation, the Montoni winery produces excellent dessert wines based in Grillo. Rich and luscious with notes of candied peaches and honey. The palate is rich, yet with beautiful acidity balancing the sweetness.

Chateau Doisy-Vedrines, Sauternes, 2004.....15
Second Growth classified Chateau, Doisy-Vedrines produces some of the most delicious and balanced wines in Sauternes. 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 197822
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.

Niepoort 20 year Tawny Port12
Niepoort was established in 1842 and is still family-owned, run by Dirk Niepoort, one of the most influential winemakers in Portugal today. This 20 year old Tawny Port combines the beautiful ripe fruited flavors with walnut and toast notes deriving from extensive aging.

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.

El Maestro Sierra, Pedro Ximenez, Sherry, nv.....10
This naturally sweet wine is made from dried PX grapes! The nose and palate are dominated by notes of fig, prune, date, vanilla, and caramel, with subtle notes of dried cherry, blood orange peel, chamomile, and bergamot. Rich and sweet, with excellent length, it is elegant rather than cloying.