



DESSERT - DOLCE - POSTRE

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BITTERSWEET CHOCOLATE COBBLER 10  
served warm, vanilla bean ice cream

VANILLA BEAN CRÈME BRÛLÉE (GF) 10  
fresh raspberries

APPLE CRISP (GF) 10  
oats, pecans, honey, vanilla bean ice cream

TIRAMISU CHEESECAKE 10  
espresso, sponge cake, mascarpone

LEMON-BLACKBERRY TART 10  
shortbread crust, lemon curd, blackberries, basil

*Pastry Chef: Nichol Halverson*



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DESSERT WINE

Barsac, Château Climens “Cypres de Climens” ‘16	10
Malvasia Passito, Il Negrese ‘17	10
Vin Santo del Chianti Classico, Fèlsina ‘08	15
Trockenbeerenauslese (Chard), Mantlerhof ‘99	18

PORT

Quinto do Noval “Noval Black”, Ruby	8
Croft, Reserve Tawny	8
Ramos Pinto, 20yr Tawny	12
Kopke, Colheita ‘78	20

SHERRY – MADEIRA – MISC.

Manzanilla, Bodegas Yuste “Aurora”	8
Rare Wine Co. Historic Series: N.Y. Malmsey, Savannah Verdelho	12

ARMAGNAC – COGNAC - BRANDY

Sempe Armagnac VSOP	12
Sempe Armagnac 15 yr	17
Courvoisier VS	9
Hennessey VS	11
Remy Martin VSOP	12
Hennessey XO	28
Boulard Calvados VSOP	10
Pineau des Charentes, A.E. Dor	7
Clear Creek Apple Brandy 2yr / 8yr	8 / 11
Clear Creek Pear Brandy	11

GRAPPA

Jacopo Poli Moscato	14
Jacopo Poli Sarpa (blend)	11
Marolo Brunello di Montalcino	14

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