



DESSERT - DOLCE - POSTRE

BITTERSWEET CHOCOLATE COBBLER 10
served warm, vanilla bean ice cream

VANILLA BEAN CRÈME BRÛLÉE (GF) 10
fresh raspberries

PANNA COTTA (GF) 10
honey-almond crumble, apricot, port reduction

BANANA CREAM CHEESECAKE 10
banana, whipped cream, graham cracker crust

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

Pastry Chef: Nichol Halverson



DESSERT - DOLCE - POSTRE

BITTERSWEET CHOCOLATE COBBLER 10
served warm, vanilla bean ice cream

VANILLA BEAN CRÈME BRÛLÉE (GF) 10
fresh raspberries

PANNA COTTA (GF) 10
honey-almond crumble, apricot, port reduction

BANANA CREAM CHEESECAKE 10
banana, whipped cream, graham cracker crust

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

Pastry Chef: Nichol Halverson



DESSERT - DOLCE - POSTRE

BITTERSWEET CHOCOLATE COBBLER 10
served warm, vanilla bean ice cream

VANILLA BEAN CRÈME BRÛLÉE (GF) 10
fresh raspberries

PANNA COTTA (GF) 10
honey-almond crumble, apricot, port reduction

BANANA CREAM CHEESECAKE 10
banana, whipped cream, graham cracker crust

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

Pastry Chef: Nichol Halverson

DESSERT WINE

Barsac, Château Climens “Cyprès de Climens” ‘16	10
Malvasia Passito, Il Negrese ‘17	10
Vin Santo del Chianti Classico, Fèlsina ‘08	15
Tokaji Aszú, Royal Tokaji “5 Puttonyos” ‘16	18
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

DESSERT WINE

Barsac, Château Climens “Cyprès de Climens” ‘16	10
Malvasia Passito, Il Negrese ‘17	10
Vin Santo del Chianti Classico, Fèlsina ‘08	15
Tokaji Aszú, Royal Tokaji “5 Puttonyos” ‘16	18
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

DESSERT WINE

Barsac, Château Climens “Cyprès de Climens” ‘16	10
Malvasia Passito, Il Negrese ‘17	10
Vin Santo del Chianti Classico, Fèlsina ‘08	15
Tokaji Aszú, Royal Tokaji “5 Puttonyos” ‘16	18
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