



## 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

BLACK FOREST YULE LOG 10  
chocolate sponge cake, kirsch, cherries,  
whipped mascarpone, chocolate ganache

RED VELVET CHEESECAKE 10  
layered red velvet cake, whipped cream,  
raspberry coulis

PUMPKIN BREAD PUDDING 10  
served warm, bourbon caramel, pepita brittle,  
whipped cream

*Pastry Chef: Nichol Halverson*



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DESSERT WINE

Malvasia Passito, Il Negrese '17	10
Barsac, Château Climens "Cypres de Climens" '16	12
Vin Santo del Chianti Classico, Fèlsina '08	15
Tokaji Aszú, Royal Tokaji "5 Puttonyos" '16	18
Icewine, Inniskillin "Vidal" '18	20

PORT – SHERRY - MADEIRA

Quinto do Noval "Noval Black", Ruby	8
Croft, Reserve Tawny	8
Ramos Pinto, 20yr Tawny	12
Kopke, Colheita '78	20

Pedro Ximénez, Bodegas Toro Albalá '94	14
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Leacock's, 5yr	8
Rare Wine Co. Historic Series: Boston Bual, N.Y. Malmsey	12

ARMAGNAC – COGNAC - BRANDY

Sempe Armagnac VSOP	12
Courvoisier VS	9
Hennessey VS	11
Remy Martin VSOP	12
Hennessey XO	28
Boulard Calvados VSOP	10
Clear Creek Apple Brandy 2yr / 8yr	8 / 11
Clear Creek Pear Brandy	11

GRAPPA

Jacopo Poli Moscato	14
Marolo Brunello di Montalcino	14

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