



DESSERT - DOLCE - POSTRE

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BITTERSWEET CHOCOLATE COBBLER 10  
served warm, vanilla bean ice cream

#VANILLA BEAN CRÈME BRÛLÉE 10  
fresh raspberries

NEW YORK CHEESECAKE 10  
amaretti cookie crust, brown butter sable,  
fresh strawberries

LEMON TART 10  
shortbread crust, lemon curd, fresh blackberries,  
basil

#CHOCOLATE LAVA CAKE 10  
rosewater ganache, toasted almond, whipped cream

#Menu item is gluten-free  
Pastry Chef: Nichol Halverson



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DESSERT WINE

Malvasia Passito, Il Negrese '17	10
Barsac, Château Climens "Cypres de Climens" '16	12
Tokaji Aszú, Royal Tokaji "5 Puttonyos" '16	15
Vin Santo del Chianti Classico, Fèlsina '08	15
Icewine, Inniskillin "Vidal" '18	20
Sauternes, Château Suduiraut '11	22

PORT – SHERRY - MADEIRA

Quinto do Noval "Noval Black", Ruby	8
Croft, Reserve Tawny	8
Burmester, 20yr Tawny	14
Kopke, Colheita '78	20

Pedro Ximénez, Alvear "Solera 1927"	14
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Leacock's, 5yr	8
Rare Wine Co. Historic Series: Charleston Sercial, N.Y. Malmsey	12

ARMAGNAC – COGNAC - BRANDY

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

GRAPPA

Jacopo Poli Moscato	14
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