



DESSERT - DOLCE - POSTRE

BITTERSWEET CHOCOLATE COBBLER 10
served warm, vanilla bean ice cream

#VANILLA BEAN CRÈME BRÛLÉE 10
fresh raspberries

NEW YORK CHEESECAKE 10
amaretti cookie crust, fresh strawberries

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

#Menu item is gluten-free



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DESSERT WINE

Barsac, Château Climens “Cypres de Climens” ‘16	12
Tokaji Aszú, Royal Tokaji “5 Puttonyos” ‘16	15
Vin Santo del Chianti Classico, Fèlsina ‘09	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

Cream Sherry, Barbadillo	8
Pedro Ximénez, Alvear “Solera 1927”	14

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
Remy Martin VSOP	12
Hennessy XO	28
Clear Creek Apple Brandy 2yr / 8yr	8 / 11
Clear Creek Pear Brandy	11

GRAPPA – MISC.

Jacopo Poli Moscato	14
Marolo Barolo	16
Marolo Brunello di Montalcino	16
Marolo “Milla” (Chamomile-grappa liqueur)	14

Barolo Chinato, Macarini	15
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