



## DESSERT - DOLCE - POSTRE

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BITTERSWEET CHOCOLATE COBBLER served warm, vanilla ice cream	12
#VANILLA BEAN CRÈME BRÛLÉE fresh raspberries	12
NEW YORK CHEESECAKE graham cracker crust, balsamic strawberries	12
SAINT CUPCAKE CROSTATA tart cherry filling, served warm, vanilla ice cream	12
LEMON TART shortbread crust, lemon curd, fresh blackberries, basil	12
#SORBET ask your server for today's flavor	10

#Menu item is gluten-free



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DESSERT WINE

Barsac, Château Climens “Cypres de Climens” ‘16	12
Chardonnay/Riesling, Mantlerhof ‘13 “Troockenbeerenauslese”	18
Icewine, Inniskillin “Vidal” ‘18	24
Sauternes, Château Suduiraut ‘11	22
Vin Santo, Castello della Paneretta ‘10	22

PORT – SHERRY – MISC.

Quinto do Noval “Noval Black”, Ruby Port	8
Croft, Reserve Tawny Port	8
Burmester, 20yr Tawny Port	16
Kopke, Tawny Port Colheita ‘78	25

Pedro Ximénez, Alvear “Solera 1927”	14
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Leacock’s, Madeira 5yr	8
Rare Wine Co. Madeira Historic Series: Charleston Sercial, N.Y. Malmsey	12
Barolo Chinato, G.D. Vajra	15

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

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

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