



DESSERT - DOLCE - POSTRE

BITTERSWEET CHOCOLATE COBBLER served warm, vanilla ice cream	12
#VANILLA BEAN CRÈME BRÛLÉE fresh raspberries	12
NEW YORK CHEESECAKE honeycomb, passion fruit sauce	12
SAINT CUPCAKE CHERRY CROSTATA served warm, vanilla ice cream	12
BUTTERMILK PANNA COTTA mango curd, toasted coconut, almond, tuile	12
#SORBET ask your server for today's flavors	10

#Menu item is gluten-free



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DESSERT WINE

Barsac, Château Climens “Cypres de Climens” ‘16	12
Passito di Pantelleria, Donnafugata “Ben Ryé” ‘21	18
Icewine, Inniskillin “Vidal” ‘18	24
Sauternes, Château Suduiraut ‘13	20
Vin Santo, Rocca di Montegrossi ‘12	24

PORT – SHERRY – MISC.

Graham’s “Six Grapes”, Reserve Port	10
Croft, Reserve Tawny Port	8
Burmester, 20yr Tawny Port	18
Kopke, Tawny Port Colheita ‘79	25

Pedro Ximénez, Alvear “Solera 1927”	14
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Rare Wine Co. Madeira Historic Series:	12
Baltimore Rainwater, New York Malmsey	
Barolo Chinato, G.D. Vajra	15

ARMAGNAC – COGNAC - BRANDY

Sempe Armagnac VSOP	12
Sempe Armagnac 15yr	18
Courvoisier VS	9
Remy Martin VSOP	12
Hennessy XO	28
Clear Creek Apple Brandy 2yr / 8yr	9 / 11
Clear Creek Pear Brandy	11
Clear Creek Douglas Fir Brandy	20

GRAPPA

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

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