

Kitchen



DESSERT

FALL 2018

DESSERT WINES

moscato d'asti, massolino, piedmont, italy 2016	10
bugey cerdon, domaine balivet, savoie, france nv	14
coteaux du layon, château mulonnière loire valley, france 2014	14
tokaji aszú, royal tokaji '5 puttonyos' mad, hungary 2008	20
sauternes, chateau de cosse, bordeaux, france 2012	21
malvasia, los bermejos 'lanzarote dulce' canary islands, spain nv	15
vin santo, santa vittoria, tuscany, italy 2011	20
banyuls rimage, domaine la tour vielle, france 2014	14
tawny port 10 yr, graham's, portugal	16

VINTAGE PORTS

vintage ruby port 1991, dow's, portugal	41
vintage ruby port 2000, dow's, portugal	36

BRANDY, CALVADOS, & GRAPPA

cognac vsop hennessy	25	armagnac vsop larressingle	15
cognac vsop remy martin	23	armagnac xo laubade	25
cognac xo hennessy	55	calvados vsop boulard	15
cognac xo remy martin	55	grappa moscato capovilla	42

AMARO

averna	14	montenegro	15
cardamaro	14	nonino	15
fernet branca	14	ramazotti	14

COFFEE, TEA

coffee	5
cappuccino	6
latte	6
espresso	single 4 / double 7
pot of tea	5

*chamomile blend *foxtrot*, *peppermint, *blood orange, ceylon, earl grey, english breakfast, sencha green, japanese berry, or hibiscus

**herbal blend*

DESSERT

raspberry chocolate tart 15

dark chocolate ganache / zinfandel gelée cocoa nib brittle / raspberry swirl frozen yogurt

**pinot nero, fiocco di rosé, sparkling pinot noir, colli piacentini, Italy 2017 17*

blackberry-yuzu mousse 12

yuzu custard / blackberry jam / dark chocolate sucrée

**banyuls rimage, domaine la tour vielle, france 2014 14*

cookie dough stuffed donuts 18

chocolate chip cookie dough / warm cream glaze / oreo cookie butter

**tawny port 10 yr. graham's, portugal 16*

apple monkey bread 22

brioche / caramel roasted apple / vanilla ice cream

**coteaux du layon, chateau mulonnière, loire valley, france 2014 14*

cheesecake lollipop tree 18

cherry pink cashmere / triple chocolate tuxedo / toffee top hat

**moscato d'asti, massolino, piedmont, italy 2016 10*

**denotes suggested wine pairings*

PASTRY DIRECTOR - ZAC YOUNG
PASTRY SOUS CHEF - ALEXANDRA PLUDE

A CRAVEABLE EXPERIENCE