

Kitchen



DESSERT

SUMMER 2017

DESSERT WINES

Sauternes, Chateau Suduiraut, Bordeaux, France 2001	19
Bugey Cerdon, Domaine Balivet, Savoie, France NV	14
Tokaji Aszú, Royal Tokaji '5 Puttonyos' Mad, Hungary 2008	20
Banyuls Rimage, Domaine La Tour Vielle, France 2014	14
Recioto della Valpolicella, Ca' Rugate 'L'Eremita', Veneto, Italy 2011	26

PORTS

Tawny Port 10 year Grahams, Portugal	16
Vintage Ruby Port 1991, Dow's, Portugal	32
Vintage Ruby Port 1994, Dow's, Portugal	40
Vintage Ruby Port 2000, Dow's, Portugal	25

BRANDY, COGNAC, EAU DE VIE

Cognac, Remy Martin V	23	Armagnac, Larressingle VSOP	24
Cognac, Remy Martin VS	15	Calvados, Boulard	18
Cognac, Remy Martin VSOP	22	Grappa, Milla Chamomile	18
Cognac, Remy Martin XO	51	Grand Marnier	16
Cognac, Hennessy XO	51	Grand Marnier 150	40

CORDIALS, LIQUEURS

Bailey's Irish Cream	15	Luxardo Amaretto	14
Benedictine	16	Morandi Limoncello	14
B&B	15	Pernod	15
Chambord	14	Ramazzotti Amaro	15
Drambuie	16	Romana Sambuca	15
Frangelico	15	Romana Black	15
Kahlúa	15	Tia Maria	15

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

STONE FRUIT SHORTCAKE	12
brown sugar roasted stone fruit, vanilla bean anglaise	
<i>suggested pairing: Tokaji Aszu, Royal Tokaji '5 Puttunyos' Mad, Hungary 2008 20</i>	

CHOCOLATE CHERRY MOUSSE	12
cherry coulis, pistachio brittle	
<i>suggested pairing: Banyuls, La Tour Vielle 'Rimage' Roussillon, France 2014 14</i>	

MARKET BERRIES & SORBET	12
<i>suggested pairing: Sparkling Bugey-Cerdon, Domaine Balivet, Savoie, France NV 14</i>	

WARM DRUNKEN DONUTS™	16
chocolate kahlua, raspberry limoncello, bourbon caramel	
<i>suggested pairing: Limoncello, Morandini, Italy NV 14</i>	

CHEESECAKE LOLLIPOP TREE	18
cherry pink cashmere, triple chocolate tuxedo, toffee top hat	
<i>suggested pairing: Tawny Port 10 year, Grahams, Portugal 16</i>	

DIY MINI MONKEY BREAD	16
toffee brioche, banana caramel, maple pecan ice cream	
<i>suggested pairing: Rye Whiskey, Michter's, Kentucky, USA 19</i>	

EXECUTIVE PASTRY CHEF - JENNY KELLERHALS

with

PASTRY DIRECTOR - ZAC YOUNG

A CRAVEABLE EXPERIENCE