



dessert
8

latte panna cotta
cinnamon roll,
spiced prune

apple-caramel bread pudding
whiskey ice cream,
poached apple,
lemon gelée

warm chocolate soufflé
vanilla whipped cream,
concord grape syrup,
pistachio granola

extra virgin olive oil cake
lemon sabayon,
pine nut caramel

sweet ricotta crêpe
melon sorbet,
basil syrup

tea and coffee

stash teas 2.50
coffee 2.50
individual french press 6
irish coffee 9
*we proudly serve dean's beans,
organic, fair trade coffee*

selection of domestic
artisanal cheeses
12

all cheeses are hormone- and antibiotic-free

cheese-friendly wines

domaine de l'aujardière chardonnay 9
château de caladroy "cuvée les shistes" 9

dessert wines

■ tannahill "passito" gewürztraminer 12
oremus tokaji late harvest 14
■ pacific rim muscat vin de glaciere 10
chateau piada, sauternes '03 16
quady "elysium" black muscat 10
palladino moscato d'asti '05 11
■ plantagenet "off the rack" chenin blanc 10

house-infused brandies

10

apricot
cherry
fig

■ produced from sustainably-,
organically-, or biodynamically-grown grapes

after-dinner drinks

single malts

macallan 12 12
macallan 18 20
oban 14
springbank 10 12
lagavulin 16 15
knappogue castle 1995 irish whiskey 10

cognac

martell vsop 8
remy martin xo 22

armagnac

chateau de ravignan bas armagnac '82 18
larressingle xo 14
laubade bas armagnac '70 25

calvados

busnel hors d'age 14
pays d'auge 5 year 10

port

adriano ramos pinto 10 year 10
adriano ramos pinto 30 year 16
dow's trademark finest reserve ruby 8
sandeman's 40 year tawny 26

sherry

lustau east india solera 8
lustau "añada" oloroso '90 14

brandy

metaxa 7-star 10
señor lustau solera gran reserve 12

amaro

luxardo abano 8
nardini bassano 14
fernet branca 10

grappa

poli "po" traminer di poli 11