

dessert

8

rainier cherry-blueberry crumble

fresh red currant sauce,
basil gelato

peach crisp

vanilla ice cream

warm chocolate soufflé

malted chocolate sauce,
tarragon gelato

buttermilk biscuits

sour milk-strawberry sorbet

vanilla rice pudding

rhubarb compote,
rhubarb madeleines

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 of our cheeses come from farms
which allow their animals to graze freely
and do not treat them with growth hormones
or sub-therapeutic antibiotics.*

dessert wines

tannahill "passito" gewürztraminer	12
oremus tokaji late harvest	14
pacific rim vin de glaciere	10
chateau piada, sauternes '05	16
plantagenet "off the rack" chenin blanc	10
cave de rasteau grenache, rasteau n/v	9
grimaldi moscato d'asti, piemonte '07	10

house-infused brandies

10

apricot, cherry, fig

2 oz. of one

or

3/4 oz pours of all three

after-dinner drinks

port

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

sherry

lustau east india solera	8
lustau "añada" oloroso '90	12

single malts

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

bourbon

maker's mark	9
knob creek	10
blanton's single barrel	12

cognac

martell vsop	9
remy martin xo	20

armagnac

chateau de ravignan bas armagnac '82	18
larressingle xo	14
laubade bas armagnac '78	25

calvados

busnel hors d'age	12
pays d'auge 5 year	10

brandy

metaxa 7-star	8
señor lustau solera gran reserve	11

amaro

luxardo abano	8
nardini bassano	12
fernet branca	9

grappa

poli "po" traminer di poli	12
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