



dessert

8

whole wheat pound cake

lemon-lime sour cream,
honey-greek yogurt

sugar baby watermelon

panna cotta

cucumber sorbet,
crumbled polenta

warm chocolate soufflé

white wine poached
prune-apricot purée,
cinnamon-pistachio crumbles

milk chocolate mousse

anise sweet cream,
oatmeal streusel

fresh fruit salad

toasted fennel seed,
rhubarb sorbet, crème fraiche

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" 10

dessert wines

duckwalk blueberry port, long island 9
oremus tokaji late harvest 12
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

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
old codger tawny, australia 10

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