

## DESSERTS \$10

Valrhona Dark Chocolate Fudge  
*Cardamom Spiced, Local Cherry Sorbet,  
Macerated Cherries, Pistachio Coulis*

\*\* 1999 Laverriere Banyuls "Clos Chatart" \$9\*\*

Brown Butter Pound Cake  
*Palisade Peaches, Wild Flower Honey Ice Cream,  
Salted Almond Candy*

\*\*2005 Oremus Late Harvest Tokaji \$12\*\*

Strawberry and Rhubarb "Shortcake"  
*Tarragon Sous Vide Strawberries, Vanilla Shortcake,  
Strawberry Consommé, Frozen Yogurt*

\*\*NV Gruet Blancs de Noirs \$10\*\*

Coconut and Kaffir Lime Panna Cotta  
*Kiwi Sorbet, Tropical Fruit Compote,  
Crystallized Macadamia Nuts*

\*\*2006 Carmes de Rieussec Sauternes \$9\*\*

Hot Sticky Toffee Pudding Cake  
*Myers's Rum Sauce and Whipped Cream*

\*\* Taylor 10 year Tawny \$10\*\*

House-made Ice Creams or Sorbets  
*The Daily "Spin"*  
\$8

\*\* Sommelier Suggested Pairings \*\*

Summer 2010

Pastry Chef: Alex Daley

## WITH DESSERT.....

### PORTS, MADEIRAS, & SHERRIES

Trio of Port (Taylor Tawny tasting: 10, 20, 30 years)	\$18
Taylor 10 year Tawny	\$10
Taylor 20 year Tawny	\$14
Taylor 30 year Tawny	\$31
1997 Kopke Colheita	\$13
1988 Niepoort Colheita	\$20
Hidalgo 'La Gitana' Manzanilla	\$9
1982 Toro Albalá Don PX	\$12
2004 Alvear Fino 'En Rama'	\$7
2000 Puffeney Arbois Vin Jaune	\$25
Rare Wine Co. 'Charleston' Sercial	\$12
Blandy's "5 Year Old" Verdelho	\$8
Rare Wine Co. 'Boston' Bual	\$12
Rare Wine Co. 'New York' Malmsey	\$12

### DESSERT WINES BY THE GLASS

2006 Carmes de Rieussec Sauternes	\$9
1999 Laverriere Banyuls "Clos Chatart"	\$9
2005 Oremus Late Harvest Tokaji	\$12
2009 La Spinetta Moscato d'Asti 375mL	\$18
2000 Isole e Olena Chianti Classico Vin Santo	\$24
2005 Dolce Late Harvest	\$30
2007 Inniskillin Cabernet Franc Icewine	\$42
1983 Château Gilette 'Crème de Tête' Sauternes	\$77

### BRANDY

Christian Drouin VSOP Calvados	\$15
Christian Drouin Hors d'Age	\$20
Clear Creek Barrel Aged Apple Brandy	\$11
Calvados Flight: 1 oz. of all three	\$24
Courvoisier "Exclusif" VSOP	\$12
Darroze Reserve Bas-Armagnac	\$19
1987 Darroze Domaine Au Martin	\$22
1979 Darroze Domaine De Salie	\$25
Martell Cordon Bleu	\$23
Courvoisier XO	\$25

### DIGESTIF

Fernet Branca	\$10
St George Absinthe Vert	\$16
Chartreuse VEP	\$21
Grand Marnier Tasting	\$32

### GRAPPA & EAU DE VIE

Jacopo Poli Sarpa	\$10
Jacopo Poli Moscato	\$12
Marolo Camomile Grappa	\$13
Peak Spirits Pinot Noir Grappa	\$14
Sassicaia Grappa	\$21
F. Meyer Mirabelle Eau de Vie	\$12