

DESSERTS \$10

'De-constructed' Banana Bread Pudding  
*Brown Butter Toasted Brioche, Fried Bananas,  
Malt Crème Anglaise, Candied Banana Chips*  
\*\* Rare Wine Co. 'Charleston' Sercial Madeira \*\*

Cinnamon Sugar Beignets  
*Caramelized Apples, Braised Raisins, Butterscotch,  
Apple Butter, Vanilla Milk Foam*  
\*\* NV La Spinetta Moscato d'Asti 375mL \*\*

Orange Creamsicle  
*Orange Vanilla Bavarian, Blood Orange Sorbet,  
Frozen Vanilla Buttermilk, Lemongrass Gelée*  
\*\* 2008 d'Arenberg 'The Noble Prankster' \*\*

Dark Chocolate Truffle Cake  
*Milk Chocolate Earl Grey Tea Crema, Chocolate Sherbet,  
Lemon Tea Gastrique, Elderflower Infused Lemons*  
\*\* 1999 Laverriere Banyuls "Clos Chatart" \*\*

Hot Sticky Toffee Pudding Cake  
*Myers's Rum Sauce and Whipped Cream*  
\*\* Taylor 20 Year Tawny Port \*\*

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

\*\* Suggested Pairings \*\*

Pastry Chef: Kate Button  
Winter 2009

## 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
Fonseca 'Bin 27'	\$8
2001 Dow's LBV	\$8
2004 Kopke 'Quinta S. Luiz'	\$14
Hidalgo 'La Gitana' Manzanilla	\$9
1979 Toro Albalá Don PX	\$12
2004 Alvear Fino 'En Rama'	\$7
Tradicion Amontillado 3Oyr	\$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

1999 Laverriere Banyuls "Clos Chatart"	\$9
2008 d'Arenberg 'The Noble Prankster'	\$10
2005 Oremus Late Harvest Tokaji	\$12
2006 Château Grillon Sauternes	\$14
NV La Spinetta Moscato d'Asti 375ml	\$18
1999 Felsina Chianti Classico Vin Santo	\$22

### BRANDY

Christian Drouin VSOP Calvados	\$15
Christian Drouin Hors d'Age	\$20
Clear Creek Barrel Aged Apple Brandy	\$11
Calvados Flight 1oz 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	\$19
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	\$11