

cheese

occelli testun di barolo
hard, cows & goats milk, italy
st maure (ashed)
soft, goats milk, france
fourme d'ambert
blue cheese, cows milk, france

single cheese	\$12.00
selection	\$22.00

dessert	\$14.00
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goats milk panna cotta, rhubarb, blood orange, campari sorbet
wine suggestion: framingham 'noble' riesling

eton mess
wine suggestion: grande maison monbazillac

chocolate delice, salted caramel ice cream, raspberries & peanut brittle
wine suggestion: pedro ximenez

salted caramel ice cream per scoop \$4

caffé di gabriel organic coffee	\$4.50
mariage frères tea	\$4.50
english breakfast, earl grey french blue, marco polo	
ovvio premium organic tea	\$4.50
chamomile flower, sencha green, vanilla mint	

dessert wine 375ml

2010 grande maison monbazillac, south west, france	10/42
2012 charles hours jurancon, south west france	58
2014 framingham 'noble' riesling, marlborough, nz	10/42
2005 chateau coutet sauternes 1er barsac, bordeaux	100

fortified

romate 'cardenal cisneros' pedro ximenez, spain	10
neipoort ruby port, portugal	6
galway pipe grand tawny 12 year, australia	10
quinta do vallado tawny port 10 year, portugal	12
1983 niepoort vintage port 750ml, portugal	500

cognac, calvados, armagnac, eau de vie

hennessy V.S cognac	9
normandin mercier 'petit champagne' V.S.O.P cognac 12y	18
hennessy V.S.O.P cognac	10
renier X.O cognac	22
v.gontier calvados 2000	18
f.gontier calvados 1975	28
loujan bas armagnac 1979	18
loujan bas armagnac 17 year old	14
comte de lamaestre bas armagnac 1979	18
massenez poire william prisoner	14