



DESSERT WINES

Domaine Rolet Père et Fils, Savagnin , Côtes du Jura 2010	14
<i>green walnut, lemon peel, antique mahogany, fennel bulb</i>	
Maculan ‘Dindarello’, Moscato , Veneto 2016	14
<i>honey, orange blossom, pear confiture</i>	
Château Roûmieu-Lacoste, Semillon , Sauternes 2010	14
<i>honeyed apricot, honeysuckle, pineapple, coconut</i>	
Château d’Orignac ‘Pineau des Charentes’, Merlot / Cabernet Sauvignon , NV Bordeaux	16
<i>ripe apricot, marzipan, raisins, candied orange</i>	
Kiralyudvar, Tokaj Late Harvest ‘Cuvée Ilona’, Furmint , Hungary 2009	20
<i>broiled peaches, warm spiced salted hazelnut</i>	
Isole e Olena, Vin Santo del Chianti Classico Malvasia / Trebbiano , Tuscany 2006	20
<i>caramel, maple syrup, roasted pine nut, dried apricot</i>	

FORTIFIED/RESURRECTED

SHERRY

Enrique Hidalgo Fino Reserve 8
Borbon Orleans Manzanilla 8
Lustau ‘Los Arcos’ Amontillado 8
Lustau Very Rare Oloroso 9
Valdespino Isabela Cream 8
Bodegas Valdespino Amontillado Contrabandista 12

PORT

Dow’s Tawny Port 8
Smith Woodhouse Late Bottled Vintage Port 9
Warre’s Port, 20 Year Tawny 15

AMARO

Alessio Chinato 12
Cappellano Barolo Chinato 14
Lucano Caffè 13

GRAPPA

Poli Cleopatra 16
Poli Miele 12
Nardini Grappa Aquavite de Vinaccia Bianca 13
Nardini Mandorla 13
Po’ Di Poli Traminer Aromatica 14

MADEIRA

Rare Wine Co. Boston Bual Madeira 16
Rare Wine Co. New York Malmsey Special Reserve Madeira 16

RARE TEA CELLAR

2012 Vintage Pu-Erh with Smoked Cacao Nibs 12
Emperor’s Ruby Oolong 12

DESSERTS

SALTED CARAMEL MOUSSE 16

pumpkin beignet, salted pepitas,
ginger snap crumble, pumpkin crème anglaise
Chateau Roumieu-Lacoste Sauternes 2010 or Valdespino Contrabandista Sherry

MICHIGAN APPLE MILLE FEUILLE 16

caramelized puff pastry, white chocolate mousseline, caramel poached
apples, cinnamon milk jam, almond financier
Chateau d’Orignac ‘Pineau des Charentes’ or Cappellano Barolo Chinato

CHOCOLATE RASPBERRY CREAM PIE 16

dark chocolate cremeux, hazelnut praline crunch,
raspberry sponge, tonka bean ice cream
Maculan ‘Dindarello’ Moscato or Warre’s Late Bottled 20 year Port

CHOCOPAXO 16

roasted banana ice cream, passion fruit curd,
chocolate sable, candied pecans
Isole e Olena ‘Vin Santo’ Chianti Classico or Rare Wine Co. Boston Bual Madeira

COMPOSED CHEESE 16

seasonally inspired preparation
Domaine Rolet Pere et Fils, Savagnin or Kiralyudvar, Tokaj Late Harvest ‘Cuvee Ilona’

BURNING POTIONS

The love burns between the bar and the pastry team in our hot, silky potions.

CHAMPURRADO & CHURRO 16

bénédictine, tempus fugit crème de cacao, masa, single
origin mexican chocolate, almond, milk, ancho, cinnamon
*This ancient Aztecan staple is aromatized with botanical layers of healing
by the order of Benedictine monks. Faithfully served with a churro.*

SWEET POISON 14

krogstad aquavit, cocchi rosa, red currant, chinese 5-spice, honey, peychaud’s bitters
*Inspired by a Russian drink called Sbiten, our hot toddy incorporates local berries and
nordic tones of anise and caraway.*

FORBIDDEN MILK 15

amari nonino and braulio, coconut and forbidden
black rice milk, black sesame, dried rose
A burning, dark mystery illuminated with notes of alpine herbs and orange blossom.

SOMMELIER: STERLING KNIGHT

PASTRY CHEF: JOVE HUBBARD

SPIRIT GUIDE: NANDINI KHAUND