



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 Roumieu-Lacoste, Semillon , Sauternes 2015	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

MADEIRA

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

GRAPPA

Poli Cleopatra 16
Poli Miele 12
Nardini Grappa Aquavite de Vinaccia Bianca 13
Nardini Mandorla2 13
Po’ Di Poli Traminer Aromatica 14

PORT

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

TEAS & BEANS

Coffee 5		Espresso 5
Latte / Cappuccino 6		Kyoto Black Cold Brew 6

Teas & Tisanes 8

Calming - Emperor’s Chamomile, Mint Meritage, Fields of France Rooibos
Energizing - Emperor’s Jasmine Pearls, Emperor’s Genmaicha, Crema Earl Grey

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

DESSERTS

CAFÉ CON LECHE 16

cold brew coffee mousse, sponge cake, banana walnut crumble, coffee tuile

CHERRY RHUBARB TART 16

roasted rhubarb, cherry blossom ice cream,
macaronade, litchi gelee, cherry cream

CHOCOPAXO 16

roasted banana ice cream, passion fruit cream,
chocolate sable, candied pecans

YUZU COTTON CHEESECAKE 16

graham sable, yuzu mousseline, wild strawberry confit

COMPOSED CHEESE 16

seasonally inspired chef preparation

POTIONS & ELIXIRS

This collaborative menu is inspired by the sleep cycle. Dine, drink, and dream.

LULLABY 16

pierre ferrand 1840 cognac, rittenhouse rye, okinawa kokuto,
weatherby’s orange saffron bitters, chamomile aroma
In order to sooth the soul and relax the mind, heat is applied and comfort is found.

RIGHT OF NATURE 15

la favorite rhum agricole, wild thai banana, crème de cacao, passionfruit soy yogurt
*In Ecuador, it is law that nature has its own rights.
The freedom to dream of Mother Nature’s future is alive and well.*

AMORE AMARO 14

ramazzotti amaro, fernet-branca, allspice, pecan, hibiscus, pineapple
Alluring and confusing, the addiction of bitter love stems from its balance and complexity.

COBWEB 16

lustau amontillado sherry, bráulio amaro,
kyoto black cold brew coffee, dark chocolate oat milk
To reinvigorate the body, we must energize and awaken. This guilty pleasure does the trick.

