



DESSERT WINES

- Domaine Rolet Père et Fils, **Savagnin**, Côtes du Jura 201014
green walnut, lemon peel, antique mahogany, fennel bulb
- Maculan ‘Dindarello’, **Moscato**, Veneto 201614
honey, orange blossom, pear confiture
- Château Roumieu-Lacoste, **Semillon**, Sauternes 201514
honeyed apricot, honeysuckle, pineapple, coconut
- Kiralyudvar, Tokaj Late Harvest ‘Cuvée Ilona’, **Furmint**, Hungary 200920
broiled peaches, warm spiced salted hazelnut
- Isole e Olena, Vin Santo del Chianti Classico
Malvasia / Trebbiano, Tuscany 200620
caramel, maple syrup, roasted pine nut, dried apricot

FORTIFIED/RESURRECTED

SHERRY

- Enrique Hidalgo Fino Reserve 8
 Borbon Orleans Manzanilla 8
 Lustau ‘Los Arcos’ Amontillado 8
 Valdespino Isabela Cream 8
 Bodegas Valdespino
 Amontillado Contrabandista 12
 Valdespino Moscatel 13

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
 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

MEAD

- Camelot Mead 11

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 ‘ambre’ 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.



LIBATIONS: DAVID MOR
 PASTRY CHEF: JOVE HUBBARD