

# DESSERT & AFTER DINNER DRINKS

PASTRY CHEF TIFFANY JONES

## SWEETS 14

### APPLE TORTE

cashew praline, apple coulis, brown butter ice cream

Pairs well with Graham's 20 Year Tawny Port 16

### LEMON POSSET

lime cilantro sorbet, almond cream donut, apricot gelee

Pairs well with La Morandina Moscato d'Asti, Piedmont, Italy 2015 10

### ALE BREAD PUDDING

toasted rice ice cream, matcha chip, ale cream sauce

Pairs well with Rare Wine Co. New York Malmsey Madeira 19

### BLACK SESAME PAVÉ

yuzu foam, pistachio sponge, chocolate fondant

Pairs well with Dashe Late Harvest Zifandel, Dry Creek, Sonoma, CA 2014 16

SORBETS & ICE CREAMS selection of 3 7

## MURRAY'S CHEESE

per piece 8 assorted 18

CASATICA Buffalo, Italy

CHEVRE D'ARGENTAL Goat, France

PROJECT X Raw Cow, New York

FOURME D'AMBERT Cow, France

## THE GANDER HOT CHOCOLATE

pumpkin marshmallow 7

with Bourbon, Rum or Tequila 16

## COFFEE & ESPRESSO

FOUR FIVE COFFEE

## SERENDIPITEA ORGANIC LOOSE LEAF TEAS

Ginger

Cha Cha Chai

Earl Grey

Blossom

Moroccan Mint

Honey Bush

Ruby Sipper

China Green

Chamomille

## AFTER DINNER DRINKS

### AMARI

Cardamaro	12
Cynar	12
Fernet-Branca	12
Montenegro	12
Nonino "Quintessentia"	16
Ramazotti	12
Varnelli "dell'Erborista"	18

### GRAPPA

Candolini "Ruta"	12
Luigi Francoli "Aged Nebbiolo"	18
Luigi Francoli "Grappi"	16
Montanaro "Arneis"	25
Nonino "Moscato"	18
Jacopo Poli "Morbida"	24
Jacopo Poli "Vespaiolo"	30

### DESSERT WINES

#### BY THE GLASS

#### MOSCATO D'ASTI

La Morandina, Piedmont, Italy 2015 10

#### SAUTERNES

Prieuré d'Arche, Graves, Bordeaux, France 2008 21

#### LATE HARVEST ZINFANDEL

Dashe, Dry Creek Valley, California 2014 16

### FORTIFIED WINES

#### BY THE GLASS

#### VIN DOUX NATUREL

Domaine des Schistes "Rivesaltes Solera" Roussillon, France 18

GRAHAM'S 20 YEAR TAWNY PORT 16

#### NEW YORK MALMSEY

The Rare Wine Co. "Special Reserve" Madeira 19