

DESSERT & AFTER DINNER DRINKS

PASTRY CHEF TIFFANY JONES

SWEETS 14

BLACK SESAME PAVÉ

yuzu foam, pistachio sponge, chocolate fondant

Pairs with Sauternes, Priuré d'Arche, Bordeaux, France 2008 21

LEMON POSSET

lime cilantro sorbet, almond cream donut, apricot gelee

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

ALMOND GÂTEAU

mascerated strawberries, yuzu basil ice cream

Pairs with VDN Domaine des Schistes "Rivesaltes Solera" Roussillon, France 18

RÊVE CHOCOLAT

chocolate caramel mousse, chocolate cake, butterscotch cream, espresso gel

Pairs 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

LA TUR

Pasteurized Cow, Sheep & Goat, Italy

TOMME CRAYEUSE

Raw Sheep, France

COMTÉ SAINT ANTOINE

Raw Cow, New York

CAMBOZOLA BLACK

Pasteurized Cow, Germany

COFFEE & ESPRESSO

FOUR FIVE COFFEE

SERENDIPITEA ORGANIC LOOSE LEAF TEAS

Ginger	Honey Bush
Earl Grey	Ruby Sipper
Blossom	China Green
Morrocان Mint	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

DESSERT BEER

Southern Tier "Crème Brûlée" Stout, Lakewood, NY 15

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

PALO CORTADO

Hidalgo la Gitana "Wellington 20yr V.O.S." Jerez, Spain 24