

## DESSERT WINES

*Fine Rich Madeira Sandeman 12*

*Port Taylor Fladgate 20 year 15*

*Port Taylor Fladgate 30 year 30*

*Port Taylor Fladgate 45 year 45*

*Muscat de Beaumes de Venise, Vidal-Fleury 2009 16*

*Banyuls Domaine la Tour Vieille, Blanco Doux 2009 18*

*Sauterne Barton & Guestier 2013 14*

*Vin Santo del Chianti Classico S, Niccolo Castellare 2009 22*

## DESSERT WINES BY THE OUNCE

*Sauterne Château d'Yquem, 375ml 2006 34 / 390*

*Sauterne Château d'Yquem, 375ml 1999 38 / 450*

## REMY MARTIN LOUIS XIII

*For the aficionado 1/2 oz 100*

*For the connoisseur 1 oz 200*

*For the gentleman 2 oz 400*

## DESSERTS

BANANA CREAM  
PIE FOR TWO  
*vanilla chantilly, warm  
caramel sauce 16*

WARM CHOCOLATE  
CAKE  
*pistachio nougat ice cream 11*

CANDY BAR  
CRÈME BRÛLÉE  
*cocoa nibs, almond brittle 11*

RUM SAVARIN  
*confit apricots, elderflower  
cream 12*

ICE CREAM & SORBET  
*Please inquire about  
today's selections 11*

ALMOND MILK  
PANNA COTTA  
*rhubarb confit, tangelos,  
early strawberries 12*

CHEESE PLATE  
*huckleberry compote, raisin walnut  
bread, New York State honeycomb 18*

## BEVERAGES

*Coffee, Tea 6*

*Espresso 7*

*Cappuccino, Café Crème 9*

*Iced Coffee 6*