

PORT

Dows Late Bottle Vintage 2009	10
Warres 'Otima' 10yr Tawny	10
Warres 'Otima' 20yr Tawny	15
Taylor Fladgate 30yr Tawny	20
Taylor Fladgate 40yr Tawny	35

MADEIRA

Blandy's 'Alvada' (rich) (Bual & Malmsey)	8
Blandy's 10yr Sercial (medium dry)	10
Blandy's 5yr Bual (medium rich)	10
D'Oliveiras 1989 Colheita Vintage Malvazia (sweet)	22
D'Oliveiras 1968 Vintage Reserva Bual (sweet)	35

SHERRY

Lustau Palo Cortado (dry)	7
Dios Baco Oloroso (medium dry)	9
Hildago 'Napoleon' Amontillado (medium dry)	9
Gonzalez Byass 'Nectar' Pedro Ximenez 1827 (rich)	13

DESSERT WINE

Dr. Loosen Riesling Eiswein 2009

Mosel, Germany 15

Donnafugata 'Ben Ryé' Passito di Pantelleria 2011

Sicily, Italy 14

Mia Dolcea Moscato d'Asti 2014

Piedmonte, Italy 12

Royal Tokaji 5 Puttonyos Tokaji Aszu

Tokaji, Hungary 13

Domaine La Tour Vieille Banyuls 'Rimage' 2010

Banyuls, France 10

Rivetto Barolo Chinato

Serralunga d'Alba, Italy 20

COFFEE

Corvus Everyman Blend

16 oz french press, fair trade, single origin 5

Corvus Swiss Water Process

16 oz french press, fair trade, single origin 5

TEA

Teatulia Organic Teas

green tea, black tea, earl grey of bengal, lemongrass 3

DESSERT

Dessert Tasting

CHOICE OF 3 FOR 14 / 5 FOR 20

Peanut Butter Cup

peanut butter & chocolate ice cream 'dots' 4

SUGGESTED PAIRING:

gonzalez byass 'nectar' pedro ximenez sherry - jerez, spain 13

Nitro Caramel Corn

salted popcorn, brown sugar caramel 4

SUGGESTED PAIRING:

blandy's 10yr sercial madeira - madeira 10

Passion Fruit Tart

coconut macaroon crust, lime meringues,
raspberry gelée 10

SUGGESTED PAIRING:

mia dolcea moscato d'asti - piedmonte, italy 12

Sweet Potato Beignets

toasted marshmallow, cranberry compote,
crispy & caramelized milk 10

SUGGESTED PAIRING:

dr. loosen riesling eiswein - mosel, germany 15

Chocolate Chestnut Semifreddo

aerated chocolate, magic shell,
banana chips, barrel aged rum 10

SUGGESTED PAIRING:

domaine la tour vieille banyuls 'rimage' 2010 10

EXECUTIVE PASTRY CHEF: Nadine Donovan