

Patience Rewarded – 30

4 - 1 oz. pours of various late harvest/aged wines

Donnafugata, Passito di Pantelleria, Sicily, Italy, 2011	16
Ch. du Cros, Loupiac, Bordeaux, Fr, 2011	10
Puklus Pincésze, 6 Puttonyos, Tokaji, Hungary, 2007	15
Rivetto, Barolo Chinato, Serralunga d'Alba, Italy	18

100 years of OPORTO – 45

4 - 1 oz. pours of 10, 20, 30 and 40 yr ports

Dows, Late Bottle Vintage, 2009	10
Taylor Fladgate, 10yr Tawny	10
Taylor Fladgate, 20yr Tawny	15
Taylor Fladgate, 30yr Tawny	25
Taylor Fladgate, 40yr Tawny	40

Notable Fortified Wines

Blandy's, Alvada, Madeira (Bual & Malmsey)	8
D'Oliveiras, 1968, Madeira, Bual (sweet)	35
Lustau, Palo Cortado, Sherry (dry)	7
Sandeman, Amontillado, Sherry (med-dry)	9
Dios Baco, Oloroso, Sherry (med-dry)	9
Gonzalez Byass, Pedro Ximenez Sherry (sweet)	13
Dom. La Tour Vieille, 2010, Banyuls, Fr.	10

COFFEE

Method Roasters Whitaker Blend
16 oz french press, fair trade, single origin **5**

Method Roasters Decaffeinated Blend
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:

cardamaro amaro - piedmonte, italy **10**

Crème Catalana

crème catalana, Palisade peaches, cherry compote,
ginger crumble, lavender honey **10**

SUGGESTED PAIRING:

chateau du cros, loupiac, 2011 - bordeaux, france **10**

Sticky Toffee Pudding

medjool date cake, salted toffee, Steuben's double vanilla ice cream,
candied pecans, kumquats **10**

SUGGESTED PAIRING:

puklus pincésze 6 puttonyos tokaji aszu 2007 - tokaji, hungary **15**

Vietnamese Coffee Mousse

chocolate cake, espresso mousse, condensed milk custard,
whipped cream, chocolate shards **10**

SUGGESTED PAIRING:

domaine la tour vieille banyuls 'rimage' 2010 **10**

EXECUTIVE PASTRY CHEF: **Nadine Donovan**