

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

Autumn 2017

Small Plates

Peanut Butter Cup

peanut butter & chocolate ice cream pearls 4

Dragon's Breath

strawberry & passion fruit meringues 4

Large Plates

Tiramisu

espresso sponge cake, mascarpone mousse, apricot and currant conserves, chocolate honeycomb 10

SUGGESTED PAIRING:

taylor fladgate 20yr tawny port 15

Sticky Toffee Pudding

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

SUGGESTED PAIRING:

donnaufugata, passito di pantelleria 16

Sweet Potato Beignets

sweet potato beignets, toasted marshmallow, cranberry compote, caramelized & crispy milk 10

SUGGESTED PAIRING:

puklus pincésze 6 puttonyos tokaji aszu 2007 15

Dessert Tasting

tiramisu, sticky toffee pudding, sweet potato beignets 15

EXECUTIVE PASTRY CHEF: Nadine Donovan