

Patience Rewarded – 33

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

Donnafugata, Passito di Pantelleria, Sicily, It. 2011	16
Ch. du Cros, Loupiac, Bordeaux, Fr. 2011	10
Valckenberg, Beerenauslese, Rheinhessen, De. 2005	13
Rivetto, Barolo Chinato, Serralunga d'Alba, It.	18

100+ years of OPORTO – 45

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

Dows, Late Bottle Vintage, 2009	10
Dow's, 2002 Colheita, 13yr Tawny	11
Dow's, 20yr Tawny	15
Kopke, 1981 Colheita, 36yr Tawny	25
Kopke, 1976 Colheita, 40yr Tawny	40

Grapes Distilled – 22

3 - .75 oz pours of Cognacs, and Brandies

Germain Robin, California	12
A.E. Dor, Napoleon, Cognac, Fr.	22
Lustau, Solera Gran Reserva, Jerez, Sp.	14

Water of Life – 27

3 - .75 oz pours of various Eau-de-Vie's

Marolo, Camomilla grappa liqueur, Alba, It.	18
Poli, Sarpa Cab Sauv/Merlot grappa, Veneto, It.	11
J.P. Mette, Framboise Eau-de-Vie, Alsace, Fr.	28

COFFEE & TEA

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

Teatulia Organic Teas green tea, black tea, earl grey of bengal, lemongrass	3
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DESSERT

Small Plates

Peanut Butter Cup

peanut butter & chocolate ice cream pearls 4

Dragon's Breath

raspberry and passion fruit meringues 4

Large Plates

Verbena Semifreddo

lemon verbena frozen mousse, strawberry shortbread
candied rhubarb 10

SUGGESTED PAIRING:

Chateau du Cros, Loupiac, Bordeaux, Fr. 10

Banana Trifle

chocolate custard, brûléed banana, caramelized brioche
exploding whipped cream and black tea bergamot syrup 10

SUGGESTED PAIRING:

Donnafugata, Passito di Pantelleria, Sicily, It. 13

Sticky Toffee Pudding

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

SUGGESTED PAIRING:

Dow's 20yr Tawny port 15

Dessert Tasting

verbena semifreddo , sticky toffee pudding, banana trifle 15

EXECUTIVE PASTRY CHEF: Nadine Donovan