**Sweet**

18 **Kanafeh for 2**
Traditional Lebanese dessert of crispy kataifi and semolina surrounding melted fresh cheese curd, finished with rose blossom syrup & pistachios

14 **Banana, Date & Walnut verrine**
Charred banana ice cream, date cake, date butterscotch, spiced walnuts, apricot sauce

14 **Sesame & Hazelnut Gâteau**
Hazelnut cake, tehina mousse, sesame & milk chocolate ganache, black tehina caramel sauce, fresh blackberries

15 **Lemon Verbena Verrine**
Lemon verbena ice cream, macerated blueberries, pistachio cake, toasted arak sabayon, anise hyssop

**Ara'k**

*Ara'k* is an anise-flavored aperitif commonly enjoyed in the Levant. It is a clear, colorless and distilled from grapes.

*How it's served:* Traditionally, arak is mixed with a ratio of 1/3 arak to 2/3 water then poured into small, ice-filled cups. Emulsification of the anise oils turns the spirit a milky-white color when mixed with water, earning arak the nickname “the milk of lions”.

2oz. | 8oz.

**Masada ‘Jabalna’**
Mi’Eyla, Israel
11 | 42

**Château Kefraya**
Bekaa Valley, Lebanon
12 | 45

**Massaya**
Ch'taura, Lebanon
13 | 49

**Masada ‘Kafroun’**
Mi’Eyla, Israel
14 | 53

**Château Musar**
Bekaa Valley, Lebanon
18 | 68

**Touma**
Bekaa Valley, Lebanon
15 | 56

**AFTER DINNER DRINKS**

**Dessert Wines by the Glass (2oz pour)**

11 **Malvasia Dulce**
Los Bermejos
Sweet, roasted peach, papaya, ginger

11 **Sercial Madeira**
Rare Wine Co.
Dry, preserved lemon, marcona almond, savoury

11 **Bual Madeira**
Rare Wine Co.
Medium-sweet, burnt citrus, sweet spice

11 **Malmsy Madeira**
Rare Wine Co.
English toffee, baked plum, rich

14 **Tawny Port 20yr**
Quinta do Infantado
Walnut, prune, savory

10 **Moscate Sherry**
César Florido ‘Durado’
Jasmine, stone fruit, long finish

9 **Cream Sherry**
Valdespino ‘Isabela medjool date, salted caramel, balanced

**Digestifs (2oz pour)**

12 **Amaro Montenegro**

11 **Cynar Amaro**

14 **Santa Maria Al Monte Amaro**

12 **Cardamaro**

20 **Amaro Nonino**

14 **Amaro Nepeta**

12 **Averna Amaro**

11 **Amaro Meletti**

15 **Fernet Branca Amaro**

**Dessert Wines by the Bottle**

60 **Coteaux du Layon**
Domaine du Petit Matris 2015
Rich, mango, pear, textured

55 **Sylvaner**
Rolly Gassman 2010
Off-dry, mandarin, lychee, complex

120 **Marsala Riserva (500ml)**
Marco de Bartoli ‘Oro’ 2004
Off-dry, toasted pecan, green fig, saline