

AFTER DINNER SELECTIONS

CALVADOS, BRANDY, COGNAC, ARMAGNAC

Calvados, 12 year, Camut	\$ 22
Calvados, 25 Year, Camut	\$ 50
Cognac, Hennessy VSOP	\$ 10
Cognac, Delamain Pale and Dry XO	\$ 15
Cognac, Remy Martin XO	\$ 20
Cognac, Martell Cordon Bleu	\$14
Grand Marnier 100 Year	\$ 20
Grand Marnier 150 Year	\$ 50
1978 Bas-Armagnac, Château de Ravignan	\$ 35
1987 Bas-Armagnac, Château de Briat	\$ 30

GRAPPA, PORT, MADEIRA, SHERRY

Italy, Grappa, Alexander	\$ 26
2007 Vintage, Fonseca	\$ 27
2005 Late Bottled Vintage Port, Fonseca	\$ 10
20 Year Tawny Port, Taylor Fladgate	\$ 16
Madeira, New York Malmsey, Rare Wine Co.	\$ 18
1968 Madeira, Boal, D'Oliveiras	\$ 48
Sherry, Light Fino, Lustau	\$ 10
Sherry Rare Cream, Lustau	\$ 11

DESSERT WINE

2009 Maury, Vintage Réserve, Mas Amiel	\$ 12
2010 Monbazillac, Domaine Petit Paris	\$ 14
2003 Sauternes, Château d' Yquem	\$ 65
2011 Moscato d'Asti, <i>Biancospino</i> , La Spinetta	\$ 9

SINGLE MALT SCOTCH

Bowmore 18 Year	\$ 24
Macallan 12 Year	\$ 16
Macallan 18 Year	\$ 25
Laphroaig 10 Year	\$ 13
Lagavulin 16 Year	\$ 20
Glenlivet 12 Year	\$ 10
Glenfiddich 12 Year	\$ 11
Johnny Walker Blue	\$ 30

DESSERT MENU

COOKIES & CREAM SOUFFLÉ (\$5 SUPP)

Sweet Cream Ice Cream, Chocolate Crumble

~Please allow 15 minutes~

RHUBARB SOUP

Buttermilk Panna Cotta, Candied Pistachios, Strawberry Sorbet

PISTACHIO MOUSSE

Milk Chocolate Cream, Pistachio Ice Cream

CARDAMOM PINEAPPLE CAKE

Rum Vanilla Ice Cream, Coconut Shortbread Crumbs

MINT CHOCOLATE GANACHE

White Chocolate Sorbet, Milk Chocolate Crumble, Mint Sauce

APRICOT ALMOND CAKE

Apricot Jam, Toasted Almond Ice Cream, Apricot Vanilla Sauce

Pastry Chef

Kelly Kennedy

Freshly Brewed Teas

Green & Black Tea

Tibetan Tiger, Cha Cha Chai

Darjeeling, Earl Grey

Decaf Green Sencha, Decaf Organic Black Tea

Herbal & Fruit Infusions

Chamomile, Herbal Lemon Verbena

\$5.00 a pot

Coffee

\$4.50

Cappuccino

\$6.00

Espresso

\$5.00/DbL. \$6.00

~ Regular or Decaf ~