

## DESSERTS

*Suggested Pairing Follows Each Item*

**Salted Pecan Dark Chocolate Toffee** 6  
*Kopke 10 year Tawny, Oporto, Portugal* 12

**Sorbet** 11  
 House-Made Seasonal Selection, Pistachio Crumble  
*Sommelier's Choice*

**Crème Brûlée** 13  
 Classic Vanilla Bean  
*Castelnau de Suduiraut, Sauternes, France '16* 14

**Rhubarb Clafoutis** 13  
 Warm Rhubarb Compote, Amaretti Cookie,  
 Cardamom Buttermilk Ice Cream  
*Stoller, Estate Late Harvest Riesling, Dundee Hills, Oregon '19* 16

**New York Style Cheesecake** 15  
 Brûlée Apricot, Tea Spiced Macadamia Nuts, Apricot Preserves, Spruce Syrup  
*Domaine Castera, Jurançon, Southwest France '18* 12

**Chocolate Mousse Cake** 15  
 Coconut Snow, White Chocolate Coconut Ice Cream, Cracked Almonds  
*Amaro Nonino Quintessentia, Friuli, Italy* 18

**Strawberry Lemon Trifle** 15  
 Strawberry Preserves, Lemon Custard, Bavarian Cream,  
 Combiér Liqueur d'Orange, Ladyfingers, Almond Brittle  
*Ogereau, Saint Lambert, Coteaux du Layon, Loire Valley, France '20* 14

## DESSERT DRINKS

<i>Wines by Glass</i> –		3 oz.
551	Saracco, Moscato d'Asti, Piedmonte, Italy '20	11
599	Castelnau de Suduiraut, Sauternes, France '16	14
553	Domaine Castera, Jurançon, Southwest France '18	12
550	Saint Lambert, Coteaux du Layon, Loire Valley, France '20	15
554	Stoller, Estate Late Harvest Riesling, Dundee Hills, Oregon '19	16
576	Demeter Zoltán, Late Harvest, Tokaji, Hungary '16	18
553	Félsina, Vin Santo, Tuscany, Italy '15	15

<i>Madeira &amp; Port by Glass</i> –		3 oz.
580	Rare Wine Co. Boston Bual, Madeira, Portugal <b>NV</b>	17
586	Graham's <b>10 Year</b> Tawny	12
590	Graham's <b>20 Year</b> Tawny	18
540	Kopke <b>10 Year</b> Tawny	12
587	Kopke <b>20 Year</b> Tawny	16
564	Le Roc des Anges <i>Tuilé</i> , Maury, Languedoc-Roussillon, France ' <b>96</b>	22
567	Kopke Ruby ' <b>03</b>	32
584	Fonseca Bin 27 Ruby <b>NV</b>	12
588	Fonseca Ruby ' <b>03</b>	36
581	Ramos Pinto LBV Ruby ' <b>15</b>	19
565	Arnaldo Caprai, Montefalco, <i>Passitio de Sagrantino</i> , Umbria, Italy ' <b>17</b>	25

### *After Dinner Cocktails*

<b>Mauresque Swizzle</b>		<b>14</b>
Pernod Pastis, Routin Orgeat, Star Anise, Crushed Ice		
<b>Bourbon Milk Punch</b>		<b>14</b>
Henry McKenna, Mozart Dark Chocolate, Branca Menta, Nutmeg		
<b>Zuccherò Bruno</b>		<b>14</b>
DeGroof Bitter Aperitivo, Berto Extra Secco, Lazzaroni Amaretto, Amaretto		

### *Brandy*

Courvoisier VS	13	Hennessy Paradis (1 oz.)	135
Hennessy VS	15	Hennessy XO	62
Louis XIII (1 oz.)	325	Remy Martin, VSOP	16