



DESSERT	miso caramel crème brûlée	12
	lively orchards apples, brown butter, buckwheat	
	<i>pairing: daniel boccard rosé demi-sec, bugy cordon, france 2021</i>	12
	pumpkin semifreddo	12
speculoos, toasted marshmallow, pumpkin seed		
<i>pairing: quinta dos pesos carcavelos, portugal 1992</i>		19
black cocoa cremeux	12	
valrhona caraibe 66% chocolate, coffee, pecan		
<i>pairing: resurgens rye malt whiskey, atlanta, ga, 86 proof</i>		20
sorbet	7	
changes daily		

WINE	château d'yquem	sauvignon blanc, semillon	38/oz
	sauternes, bordeaux, france 1998		
	marcel deiss "selection de grains nobles"	gewürztraminer	26
	alsace, france, 2006		
matthiasson "vermouth no. 6"	flora	16	
napa valley, california			
broadbent "10 year tawny porto"	touriga nacional	12	
douro, portugal			

COCKTAIL	epilogue	17
	cognac, rye, port wine cordial, chocolate bitters	
café agave	16	
lunazul reposado tequila, cantera negra, ancho reyes, cold brew		

DIGESTIFS & AMARI	amaro lucano zero (n/a) <i>rosemary, citrus</i>	12
	cardamaro <i>cardo, herbs, tobacco</i>	10
	green chartreuse v.e.p. <i>anise seed, citrus peel, peppermint, tobacco</i>	49
	il gusto di amalfi "mandarino" <i>mandarin - for fans of limoncello</i>	12
	longleaf evergreen alpine <i>chartreuse-like, anise, tea, peppermint</i>	15
	pasubio <i>blueberry, pine, smoke - we recommend with soda</i>	10
	underberg <i>licorice, anise, clove - individually bottled</i>	5
	vecchio amaro del capo <i>mint, anise seed, licorice, citrus</i>	11
	vecchio amaro del capo "red hot" <i>calabrian chili, anise seed, mint, licorice</i>	15
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WHISKEY	hillrock <i>roasted corn, coast, raisin, walnut, fig, butterscotch finish</i>	37
	kavalan <i>brown sugar, ground cinnamon, white pepper, prune, jam</i>	37
	noble oak double oak rye <i>allspice, clove, maple</i>	20
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BRANDY	laird's apple <i>baked apple, spiced wood</i>	11
	pierre ferrand 1840 cognac <i>pear, green grape, mint, peanut, honey</i>	17