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## Desserts

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| PEAR CORN CAKE                                                               | 12 |
| Thyme, Grapefruit, Crème Fraiche Mousse, Pink Peppercorn Meringue            |    |
| <i>Suggested Pairing: Chateau Pajzos Tokaji Aszu 5 Puttonyos - 23</i>        |    |
| MUSCADINE TART                                                               | 12 |
| Chocolate Crèmeux, Peanut Praline                                            |    |
| <i>Suggested Pairing: Smith Woodhouse LBV Porto - 14</i>                     |    |
| BERRY COBBLER SUNDAE                                                         | 12 |
| Blueberry & Blackberry Compote, Brown Sugar Ice Cream, Pate Brisée           |    |
| <i>Suggested Pairing: Matthiasson, "Vermouth No. 7," Napa Valley, CA -16</i> |    |
| SORBET                                                                       | 7  |
| Offering Changes Daily                                                       |    |

## Dessert Cocktails

|                                                                       |    |
|-----------------------------------------------------------------------|----|
| ESPRESSO MARTINI                                                      | 15 |
| Vodka, Creme de Cacao, Borghetti Espresso Liqueur, Cold Brew          |    |
| CHOCOLATE MARTINI                                                     | 16 |
| Vodka, Bailey's Cream, Creme De Cacao, Sfumato, House Chocolate Sauce |    |

# Digestives

|                  |                                                                 |    |
|------------------|-----------------------------------------------------------------|----|
| AMARO LUCANO     | “Zero”<br><i>Rosemary, Citrus - Non-Alcoholic</i>               | 12 |
| CYNAR            | <i>Artichoke, Gentian, Caramel, Honey, Spices</i>               | 12 |
| YELLOW CHATREUSE | “M.O.F.”<br><i>Anise, Genetin, Genepy, Mint, Chamomile</i>      | 60 |
| GREEN CHATREUSE  | “V.E.P.”<br><i>Anise Seed, Citrus Peel, Peppermint, Tobacco</i> | 85 |
| BRANCA MENTA     | <i>Fresh Peppermint, Menthol, Herbs, Spices</i>                 | 14 |

# Dessert Wine & Grappa

|                                                |                                                                                                    |    |
|------------------------------------------------|----------------------------------------------------------------------------------------------------|----|
| CHÂTEAU SUDUIRAUT<br>SAUVIGNON BLANC, SÉMILLON | 1er Cru Classé, Sauternes, France 2013<br><i>Orange Peel, Apricot, Honey, Hazelnut, Cream</i>      | 22 |
| FAMILLE JOLY<br>2022<br>CHENIN BLANC (Sweet)   | <i>Clos de la Coulée de Serrant, Loire, France, Marmalade, Papaya, Ginger, Chamomile, Perfect</i>  | 38 |
| MAROLO<br>NEBBIOLO GRAPPA                      | “Milla Grappa & Chamomile,” Piedmont, Italy<br><i>Citrus, Dark Honey, Chamomile, Lightly Sweet</i> | 14 |
| MAROLO<br>SANGIOVESE GRAPPA                    | “Brunello di Montalcino Grappa,” Tuscany<br><i>Peach Stone, Apple, Flowers, Soothing</i>           | 17 |

# Fortified Wine

|                                             |                                                                                                  |    |
|---------------------------------------------|--------------------------------------------------------------------------------------------------|----|
| NIEPOORT<br>RABIGATO, VIOSINHO              | “Dry White” Douro, Portugal<br><i>Dried Apricot, Nutty, Dried Herbs</i>                          | 16 |
| SMITH WOODHOUSE<br>TOURIGA NACIONAL BLEND   | “LBV” Douro, Portugal, 2009<br><i>Blackberry, Chocolate, Mint, Licorice, Cedar</i>               | 14 |
| CASA MANOUEL BOULLOSA<br>1992<br>CARCAVELOS | “Quinta dos Pesos,” Lisboa, Portugal,<br><i>Dates, Bitter Orange, Toffee, Seasalt</i>            | 17 |
| RARE WINE COMPANY<br>VERDELHO               | “Savannah Verdelho” Madeira, Portugal<br><i>Dried Tropical Fruit Shortbread, Caramel, Citrus</i> | 16 |
| SMITH WOODHOUSE<br>TOURIGA NACIONAL BLEND   | “10 Year Tawny Port,” Douro, Portugal<br><i>Dried Red Fruit, Fig, Nutty, Cacao, Nutmeg</i>       | 14 |
| W & J GRAHAM’S<br>TOURIGA NACIONAL BLEND    | Vintage Port, Douro, Portugal, 1994<br><i>Blackberry, Dark Chocolate, Violets, Velvet, Rich</i>  | 35 |