



DESSERT MENU | WINTER 2019

PASTRY CHEF

allison schroeder

TÊTE DE MOINE *jura, switzerland* 8

*a raw cow's milk cheese with flakey nori pastry, cashew butter
& grapes.*

CRANBERRY SHERBET 8

with honey poached cranberries, almond sponge cake & citrus.

toasted RICE ICE CREAM 8

with persimmons & cinnamon twists.

BANANA CHAI POT DE CREME 10

with glazed black walnuts, crispy strudel & pomegranate.

TRIPLE CHOCOLATE MOUSSE CAKE 12

with chocolate streusel, candied butternut squash & calamansi.



AFTER DINNER LIBATIONS

COCKTAILS

JULIANNA 12

absolut elyx, cocchi americano, chateau, chocolate bitters

MR. BELLEMORE'S TODDY 11

makers mark, honey, allspice, lemon oil

AFTER DINNER WINES

2017 Vietti Moscato d'Asti *Cascinetta* – Piedmont, Italy 14

2005 Ganevant Macvin de Jura – Jura, France 20

Lustau *Papirusa* Manzanilla Sherry – Sanlúcar de Barrameda, Spain 10

Lustau *Don Nuno* Oloroso Sherry – Jerez, Spain 18

Taylor Fladgate Tawny Port 10 Year – Porto, Portugal 14

2002 Warre's *Late Bottle Vintage* – Porto, Portugal 20 1.5oz

2016 Chateau Laribotte Sauternes – Bordeaux, France 18

2009 Chateau Rieussec *Grand Cru Classe* Sauternes – Bordeaux, France 12 1.5oz

AMARO & LIQUERS

Aperol 12

Benedictine 16

Bigallet China China 12

Bonal 10

Braulio Amaro 12

Campari 12

Carpona Antica 12

Cocchi Americano 10

Cocchi Vermouth di Torino 8

Cointreau 11

Cynar 10

Dolin Dry Vermouth 10

Fernet Branca 12

Grand Liqueur de Sapins 16

Green VEP Chartreuse 40

Kahlua 10

Leopold Brothers Alpine Fernet 12

Leopold Brothers Maraschino 12

Saler's Gentian Root 11

Tempus Fugit Barolo Chinato 14

Tempus Fugit Angelico Fernet 16

Yellow Chartreuse 16

Yellow VEP Chartreuse 40

Vieux Pontarlier Absinthe 20