

DESSERT MENU | FALL 2019

*warm* PEAR & PARSNIP CAKE — 12

*with candied* pecans, concord grape sorbet & thyme.

CANELÉ DE BORDEAUX — 12

*with* apple cider sabayon, brown butter ice cream & toffee.

CRÈME BRÛLÉE TART — 10

*with roasted* vanilla, italian plums & cardamom.

MANJARI DARK CHOCOLATE — 12

*with* hazelnut, huckleberry & white coffee ice cream.

## AFTER DINNER LIBATIONS

### COCKTAIL

AMARO DAIQUIRI 14  
cynar, amaro noveise, lime

### AFTER DINNER WINES

2005 Ganevant Macvin de Jura – *Jura, France* 20  
2016 Chateau Laribotte Sauternes – *Bordeaux, France* 18  
Taylor Fladgate 10 Year Tawny Port – *Oporto, Portugal* 14  
Fonseca 20 Year Tawny Port – *Oporto, Portugal* 18  
Lustau *Papirusa* Manzanilla Sherry – *Sanlúcar de Barrameda, Spain* 10  
Lustau *Don Nuno* Oloroso Sherry – *Jerez, Spain* 18  
Bodegas Tradicion *Pedro Ximenez* 20 Year Sherry – *Jerez, Spain* 18.15oz  
2016 Donnafugata Ben Ryé - *Passito di Pantelleria, Italy* 20 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  
*Kablua* 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