



DESSERT MENU | FALL 2018

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

COCKTAIL

CHOCOLATE GARDENS 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

Fonseca Tawny Port 10 Year – *Porto, Portugal* 14

Taylor Fladgate Tawny Port 20 Year – *Porto, Portugal* 18

2016 Chateau Laribotte Sauternes – *Bordeaux, France* 18

2007 Isole e Olena del Chianti Classico Vin Santo – *Tuscany, Italy* 18

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