



DESSERT MENU | WINTER 2019

PASTRY CHEF

leigh omilinsky

TÊTE DE MOINE *jura, switzerland* 8

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

APPLE ROULADE 8

*with cream cheese mousse, cider sorbet, caramel apples & burnt cinnamon.*

BANANA CHAI ICE CREAM 8

*with crispy strudel & spiced oats.*

CITRUS CREME BRÛLÉE 11

*with meyer lemon sorbet, puff pastry & thai basil.*

DARK CHOCOLATE PAVÉ 12

*with black sesame crèmeux, yuzu & buttermilk sherbet.*



## 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