



DESSERT MENU | WINTER 2019

BRILLAT SAVARIN — 9

with a sourdough crumpet, pistachio, preserved persimmon & amaro.

ROASTED VANILLA PAVLOVA — 12

butter braised pineapple, honey cream, licorice & coconut sorbet.

CANELÉ DE BORDEAUX — 12

with banana mousse, maple ice cream, tamarind caramel & peanuts.

CASHEW CARAMEL TART — 12

with farro verde ice cream, sorghum aigre doux, bergamont & puffed grains.

DARK CHOCOLATE PAVÉ — 12

with black sesame crémeux, 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

2005 Ganevant Macvin de Jura – *Jura, France* 20

2016 Chateau Laribotte Sauternes – *Bordeaux, France* 18

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

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

2002 Warre's *Late Bottle Vintage* – *Porto, Portugal* 20 15oz

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