

DESSERT MENU | SUMMER 2019

SWEET CORN CUSTARD — 12

with maple, crème fraîche & blueberry granita.

PEACH ROULADE — 12

with roasted stone fruit, sunflower seeds & lemon verbena sherbet.

SOURDOUGH CRÊPES — 12

with cherries, butter toffee, *wild* rosehip sabayon & *bitter* almond ice cream.

MANJARI DARK CHOCOLATE — 12

with hazelnut, huckleberry & white coffee ice cream.

AFTER DINNER LIBATIONS

COCKTAILS

JULIANNA 12

absolut elyx, cocchi americano, chateau, chocolate bitters

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