



Sample Dessert Menu

CHEESE

Parmigiano-Reggiano with Medjool dates	8.00
Garrotxa with coconut piloncillo	8.00
Point Reyes Bay Blue with orange blossom honey	8.00

Fruit of the day:

<i>Filigreen Farm Wickson apples and Star Route Farms Medjool dates</i>	8.00
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DESSERT WINE

2010 Muscat de Beaumes-de-Venise Domaine de Durban <i>Rhône Valley</i>	9.00
2012 Robert & Bernard Plageoles "Loin de l'œil" <i>Gaillac</i>	10.00
2014 Domaine La Tour Vieille <i>Banyuls</i>	12.00
2008 Vin Santo del Chianti Classico Castello di Meleto <i>Tuscany</i>	14.00
2011 Passito di Pantelleria "Bukkuram" Marco de Bartoli <i>Sicily</i>	16.00
2007 Tokaji "Királyudvar" Aszú 6 Puttonyos <i>Hungary</i>	20.00
2014 Cascinetta Vietti <i>Moscato d'Asti (375 ml)</i>	24.00

PORT & MADEIRA

W. & J. Graham's "Six Grapes" Reserve <i>Port</i>	8.00
Dow's 10-Year Old Tawny <i>Port</i>	10.00
1977 Graham's <i>Port</i>	25.00
The Rare Wine Co. Historic Series "Savannah Verdelho" Special Reserve <i>Madeira</i>	12.00

CALVADOS

Didier Lemorton "Réserve" <i>Domfrontais</i>	15.00
1986 Didier Lemorton "Vieux Calvados" <i>Domfrontais</i>	24.00
Adrien Camut "6 ans d'âge" <i>Pays d'Auge</i>	17.00
Adrien Camut "12 ans d'âge" <i>Pays d'Auge</i>	28.00

DESSERT

Walnut cake with burnt honey cream and mandarins	12.50
Pavlova with blood oranges, hazelnuts, and mascarpone	12.00
Gateau Victoire with whipped cream	12.00
Guittard bittersweet chocolate sorbet with cocoa nib praline	11.00
Brandy ice cream with cranberry compôte and pistachios	11.00
Espresso granita with whipped cream	10.00
Almond-anise biscottini with a glass of Vin Santo	10.50

DIGESTIVES

Amaro Averna <i>Sicily</i>	10.00
Amaro Montenegro <i>Bologna</i>	11.00
Amaro Nonino <i>Friuli</i>	13.00
Barolo Chinato G.D. Vajra <i>Piedmont</i>	11.50
Nocino della Cristina Monteverdi Spirits <i>Napa Valley</i>	15.00

COGNAC, ARMAGNAC & BRANDY

Pierre Ferrand <i>Grande Champagne</i>	15.00
C. Dudognon Réserve <i>Grande Champagne</i>	18.00
Delamain "Pale & Dry" X.O. <i>Grande Champagne</i>	20.00
Domaine Boingnières "Réserve Spéciale" <i>Bas Armagnac</i>	17.00
Osocalis Rare Alambic Brandy <i>Soquel</i>	13.00
Germain Robin X.O. Alambic Brandy <i>Mendocino</i>	19.50

GRAPPA & EAU DE VIE

Jean-Paul Metté Eau-de-Vie de Poire Williams <i>Alsace</i>	13.50
Jean-Paul Metté Eau-de-Vie de Framboise Sauvage <i>Alsace</i>	13.50
Lamponi di Poli Wild Raspberry Brandy <i>Veneto</i>	14.00
Moscato di Poli Grappa <i>Veneto</i>	16.00