



Carpe Vino

DESSERT

dark chocolate cheesecake | pistachio crust,
fig-pomegranate jam, fig-leaf chantilly 9

apple-rhubarb crisp | rosemary streusel,
fennel pollen ice cream 9

basil panna cotta | tomato marmalade,
aged balsamic, pine nut florentine 9

house-made ice cream or sorbet 5

selection of artisan cheese | seasonal
accompaniments 17

“NIGHT CAP”

chateau laribotte | sauternes 2011 (*france*) 8

prager port works | late harvest riesling 2014
“sweet claire” (*california*) 12

merry edwards | late harvest sauvignon blanc 2012
(*russian river, ca*) 18

TOKAJI SELECTIONS

disznoko | tokaji aszú 5 puttonyos 2007 (*hungary*) 15

disznoko | tokaji aszú 5 puttonyos 2006 (*hungary*) 20

királyudvar | tokaji aszú 6 puttonyos 2007
(*hungary*) 36

royal tokaji wine co | tokaji aszú 5 puttonyos 2009
“red label” (*hungary*) 20

royal tokaji wine co | tokaji a aszú 6 puttonyos 2009
“st tamás” (*hungary*) 50

r.l. bueller | muscat NV (*australia*) 7

r.l. bueller | tokay NV (*australia*) 7

domaine la tour vieille | banyuls 2014 (*france*) 10

macchia | late harvest zinfandel 2014 (*lodi*) 10

croft | ruby port NV (*portugal*) 9

prager port works | 10yr tawny 2010 (*napa valley*) 22

taylor fladgate | tawny port NV (*portugal*)
10yr. 12 • 20yr. 20 • 30yr. 50 • 40yr. 85