



# Carpe Vino

## DESSERT

**hazelnut chocolate torte** | brown butter-rosemary  
ice cream, pear compote, roasted hazelnut 9

**blue spice basil panna cotta** | suncrest peach  
sorbet, noyaux streusel 9

**prune plum-semolina cake** | lemon verbena  
ice cream, pistachio shortbread crumble,  
plum-honey syrup 9

**house-made ice cream or sorbet** 5

**selection of artisan cheese** | seasonal  
accompaniments 17

## “NIGHT CAP”

**chateau laribotte** | sauternes 2011 (*france*) 8

### TOKAJI SELECTIONS

**royal tokaji wine co** | late harvest 2015 (*hungary*) 10

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

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

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

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

**royal tokaji wine co** | tokaji aszú 6 puttonyos 2013  
“gold label” (*hungary*) 30

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

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

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

**croft** | ruby port NV (*portugal*) 9

**prager port works** | petite sirah port NV (*california*)  
15

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

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

**tea** 2.5 | **coffee** 3.5 | **espresso** 4.5