



Carpe Vino

DESSERT

sticky toffee pudding | amagaki persimmon,
creme fraiche sorbet, toasted pumpkin seed 9

butterscotch semifreddo | poached quince, meyer
lemon confit, pomegranate, brown butter crumble 9

chocolate-chestnut budino | chestnut ice cream,
mandarin marmalade, cacao nib 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

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

prager port works | petite sirah port 2013
(*california*) 10

prager port works | white port 2013 “aria”
(*napa valley, ca*) 12

prager port works | port 2013 “royal escort”
(*napa valley, ca*) 18

prager port works | tawny port NV
“noble companion 10 year” (*napa valley, ca*) 18

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

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

December 2017
Pastry Chef - **Courtney McDonald**