



DESSERT



brown butter-almond cake | orange marmalade, fennel pollen meringue, caramel coffee ice cream 9

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

valrhona chocolate cheesecake | passion fruit, toasted coconut crust, cashew, coconut sorbet 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

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