



Carpe Vino

DESSERT



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

crème fraiche semifreddo | rhubarb, pistachio
shorbread crumble, rose-rhubarb sorbet 9

chocolate-buckwheat torte | cacao nib,
mango-sesame compote, candied lime,
mango-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 tamás” (*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** 4 | **espresso** 4.5