

dessert wine

Domaine Bouvard, Quart de Chaume, Savennieres, Loire, 06 \$13 - 375ml. \$52
Chateau d'Orignac, Pineau de Charentes, MV \$6. - 750ml \$48.
La Caleira, Moscato d' Asti, Piedmont, 10 \$8. - 375ml \$32.
Royal Tokaji, 5 Puttonyos, Hungary, 05 \$8. - 500ml \$48.
Chateau La Fleur d'Or, Sauternes, Bordeaux, 09 \$8. - 375ml \$32.
Kracher, Beerenauslese Cuvee, Austria, MV 375ml \$38.
Chateau d'Yquem, Sauternes, Bordeaux, 97 375ml \$300.
Venge, Late Harvest Zinfandel, Napa, CA, 07 375ml \$70.

port and madeira

Niepoort, Ruby
\$6 - 750ml \$48.
Niepoort, Late Bottle Vintage, 05
\$8 - 750ml \$64.
Niepoort, 10yr. Tawny
\$10 - 750ml \$80.
Broadbent, 10yr. Malmsey, Madeira, MV
\$9. - 750ml \$72.
Rare Wine Co, Savannah Verdelho, Madeira, MV
\$9. - 750ml \$72.

sherry

Hidalgo, "Jerez Cortado Wellington", 20yr. Palo
Cortado \$11. - 750ml \$88.

dessert

Chocolate Ganache Torte hazelnuts, white chocolate sauce \$8.
Pecan Pie brown butter ice cream with bourbon caramel sauce \$8.
Beer & Pretzels Guinness ice cream, chocolate pretzels, caramel foam \$8.
Pear Ginger Crisp served warm with vanilla bean ice cream \$8.
Brulee of the Day \$8.
Sorbet of the Day \$8.

Artisanal Cheese \$3. each
Server will provide today's selections

Pastry Chef Joni Geary