

Dessert Wines by the Glass

- Pinot Gris *Vendanges Tardives*, Albert Mann, Alsace, France 2011 19
Sauternes, Château Suduiraut, Preignac, Bordeaux, France 1998 22
Vouvray Moelleux, Domaine Huët *Clos du Bourg 1^{er} Trie*, Loire, France 2003 35
Tokaji Aszú, Disznóko *6 Puttonyos*, Hungary 2002 38
Riesling Trockenbeereauslese, Rainer Wess, Wachau, Austria 2009 40
Sauternes, Château d'Yquem, Bordeaux, France 1995 95
Tokaji, Royal Tokaji *Essencia*, Hungary 2008 (1/2 oz) 100

Fortified Wines

- Banyuls, Domaine de la Tour Vieille *Reserva* Roussillon, France NV 14

Sherry

- Pedro Ximénez, Equipo Navazos *Casa del Inca* 2011 16

Port

- Dow *Quinta do Bomfim* 2004 22

Madeira

- Sercial, Rare Wine Co. *Charleston* 14
Sercial, Barbeito 1978 68
Sercial, d'Oliveiras 1989 29
Sercial, d'Oliveiras 1977 43
Sercial, d'Oliveiras 1969 44
Sercial, d'Oliveiras 1937 99
Sercial, d'Oliveiras 1928 125
Terrantez, d'Oliveiras 1988 30
Terrantez, d'Oliveiras 1977 49
Terrantez, d'Oliveiras 1971 57
Verdelho, Barbeito 1992 32
Verdelho, d'Oliveiras 1994 24
Verdelho, d'Oliveiras 1986 35
Verdelho, d'Oliveiras 1973 47
Verdelho, d'Oliveiras 1932 94
Verdelho, d'Oliveiras 1912 160
Boal, d'Oliveiras 1993 25
Boal, d'Oliveiras 1984 35
Boal, d'Oliveiras 1977 43
Boal, d'Oliveiras 1968 50
Malvasia, d'Oliveiras 1994 24
Malvasia, d'Oliveiras 1989 27
Malvasia, d'Oliveiras 1907 141
Bastardo, d'Oliveiras 1927 161

Dessert Tastings

\$12 each

Chocolate

- Dark Chocolate Mousse, Lime Mint Sorbet
Matcha Ice Cream, Chocolate Cookie Crumble
Chewy Fudge, Crispy Chocolate Meringue

Orchard

- Spice Infused Apple Confit
Cinnamon Sponge
Red and Green Apple Sorbets
Roasted Quince, Cranberry-Poached Pear

Tropical

- Young Coconut Semifreddo
Fresh Tropical Fruit
Pineapple Sorbet, Lime Curd

Citrus

- Creamsicle Parfait, Blood Orange Gelée
Yuzu Curd, Kumquat Sherbet
Caramelized Puff Pastry, White Chocolate Crèmeux

Cheese

\$18

- Beaufort d' Été*, Savoie Region, France
or
Brebirousse d'Argental, Rhone-Alpes, France

Chef Pâtissier: Sean Considine