

## Desserts Menu

### Sweets

Chocolate Bourbon Pudding

\$10.00

banana fritters, candied pecans

Oatmeal Cake

\$10.00

caramelized apple, fennel jam, anise ice cream

Blackberry

\$10.00

chocolate, marshmallow fluff, graham

Warm Pumpkin Cake

\$10.00

caramel center, pumpkin seeds crumble, sage ice cream

Almond Sable

\$10.00

mocha mascarpone, cream, chocolate, kahlua anglaise

Assortment of Sorbets

Duo \$6.00, Trio \$8.00

From the Cellar

Selection of Domestic Artisan Cheeses

3pcs \$12.00, 6pcs \$20.00

Stickies

04 Gewurztraminer Cuvée Madame, Château D'orschwihr, Alsace

\$11.00

Nv Viñedo De Los Vientos Alcyone-Passito Tannat, Uruguay

\$15.00

10 Banyuls Blanc, Coume Del Mas, France

\$16.00

11 Emilio Bulfon Moscato Rosa, Delle Venezie, Italy

\$17.00

90 Argyros Vin Santo 20-Year Barrel Aged, Santorini, Greece

\$22.00

Madeira, Jerez De La Frontera & Digestif

Canas Feast Vino Digestivo Chinato D'erbeti, Oregon

\$13.00

Rare Wine Company Malmsey New York Special Reserve

\$13.00

Emilio-Lustau Moscatel Emilín-Solera Reserva

\$15.00

Port

Niepoort Dry White

\$10.00

06 Quinta Do Crasto Late Bottle Vintage

\$14.00

Maritávora 10-Year Tawny

\$16.00

Niepoort 20-Year Tawny

\$18.00

Noval 40-Year Tawny

\$40.00

Vin De Liqueur

Jean Bourdy Galant Des Abbesses

\$18.00