

APRÉS DINER

hiver

dessert wine

MOSCATO D'ASTI elio perrone, sourgal, piedmonte, italy 2015	8
DEGLACE adelsheim, pinot noir, chehalem, oregon 2012	9
BRACHETTO D'ACQUI giacoma bologna braida, piedmonte, italy 2011	8
ORVIETO CLASSICO SUPERIORE barberani, calcaia dolce, white blend, central italy 2003	14

port

FONSECA bin 27 fome reserve port	6
WARRE'S OTIMA 10 10 year old tawny	11
DISTINCTION PORTO special reserve	11

bourbon & scotch

ANGELS ENVY	14
BASIL HAYDEN'S	13
BLANTON'S	15
BOOKER'S	17
PAPPY VAN WINKLE 15 yr	45
PAPPY VAN WINKLE 20 yr	80
WILLET POT STILL	12
TALISKER 10 yr	11
BALVENIE DOUBLE WOOD 12 yr	12
GLENFIDDICH 12 yr	12
BALVENIE CARIBBEAN CASK 14 yr	13
GLENFIDDICH 14 yr	14
GLENFIDDICH 15 yr	15
MACALLAN 15 yr	16
LAGAVULIN 16 yr	16
MACALLAN 18 yr	40

DESSERT

winter

lemongrass panna cotta 8

TOASTED LIME POUND CAKE
BLACKBERRY, MINT

pairing pour 2oz

MOSCATO D'ASTI 4
elio perrone, sourgal, piedmonte, italy 2015

warm coconut rice pudding 8

BLOOD ORANGE, CANDIED COCONUT, BASIL

pairing pour 2oz

BRACHETTO D'ACQUI 4.5
giacoma bologna braida, piedmonte, italy 2011

chocolate mousse 8

PEANUT BUTTER, PASSIONFRUIT CURD
ROASTED BANANA & RUM ICE CREAM
CANDIED PEANUTS

pairing pour 2oz

ORVIETO CLASSICO SUPERIORE 7
barberani, calcaia dolce, white blend, central italy 2003

PASTRY CHEF

jessica grossman

ASSISTANT PASTRY CHEF

taryn johnson