



dessert

Stout Espresso Pot de Crème
 Smoked Sea Salt Caramel, Malted Milk Ice Cream
 Aerated Dark Chocolate, Barley Malt Meringue

Vanilla Bean Crèmeux
 Speculoos Cookie Tuile, Grand Marnier Cream
 Candied Ginger Foam

Apple Pie (for two)

Selection of Local Artisanal Cheeses
 House Made Preserves, Country Bread

Seasonal Selection of Ice Cream and Sorbet
 One Scoop / Three Scoops

Chocolate or Caramel Sauce

14

14

26

18

4 / 12

3

dessert wines

late harvest and botrytis

Bera, Moscato D'Asti, Piedmont, Italy 2019 12/48
 Chateau de La Tour Blanche, Emotions, Sauternes, Bordeaux, 375ml 15/50
 Donnafugata, "Ben Rye," Passito Di Pantelleria, Italy 30/120
 Királyudvar, "Cuvée Ilona," Tokaji, Hungary 2009 35/140
 Inniskillin, Icewine, Niagara, Canada 2015 40/160

fortified and oxidized

Dow's White Port 12
 La Cigarrera, Sanlucar de Barrameda, Manzanilla 12
 El Maestro Sierra, Jerez, Amontillado 14
 Vinhos Barbiato, "The Historic Madeira Series," Sercial, Portugal 15
 M. Chapoutier, "Rimage," Banyuls, France 2014 18/90
 Taylor Fladgate 20-year Tawny 24
 Dow's Vintage Porto 1994 70

CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

ALCOHOLIC BEVERAGES SOLD AFTER 10AM