dessert

Sweet Potato Flan
Toasted Marshmallow Cream, Harvest Grain Hemp Crisp
Pomegranate Sorbet

Stout Espresso Pot de Crème
Dark Chocolate Flourless Cake, Smoked & Salted Caramel
Vanilla Malt Ice Cream

Candied Pecan Custard
Pumpernickel Caraway Tuile, Whipped Maple Ganache
Concord Grape Sorbet

Verbena Crèmeux
Lemon Curd, Fig & Black Currant Sorbet, Speculoos Crumble

Apple Pie (for two)

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

Chocolate or Butterscotch Sauce

dessert wines

late harvest and botrytis

Bera, Moscato D’Asti, Piedmont, Italy 2013 12/48
La Fleur d’Or, Sauternes, Bordeaux, France 2012 14/50
Donnafugata, “Ben Rye,” Passito Di Pantelleria, Italy 30/120
Királyudvar, “Cuvée Ilona,” Tokaji, Hungary 2009 35/140
Inniskillin, Icewine, Niagara, Canada 2015 40/160
Château d’ Yquem, "Lur-Salices," Sauternes, Bordeaux, France 1997, 750ml 900

fortified and oxidized

Dow’s White Port 12
La Cigarrera, Sanlucar de Barrameda, Manzanilla 12
El Maestro Sierra, Jerez, Amontillado 14
Broadbent 10 yr Madeira, Madeira, Portugal 15
M. Chapoutier, “Rimage,” Banyuls, France 2014 18/90
Taylor Fladgate 20-year Tawny 24
Dow’s Vintage Porto 1985 45

coffee and espresso

Americano, Cappuccino, Café Latte, Espresso 7
Press Coffee, Seasonal Selections, Hot Chocolate 10