

FALL DESSERT MENU | 10

CHOCOLATE

Butterscotch, Pretzel, Sherry

APPLE

Beignets, Pomegranate, Mulled Wine

PEAR

Hazelnut, Sake, Miso Caramel

FALL BABA AU RHUM

Cinnamon, Pumpkin, Maple

GRAPE

Rosemary, Crème Fraiche, Concord Grape

A CHEESE COURSE | 8

ST. ANDRÉ CHEESE

Quince, Sesame, Pomegranate

DESSERT WINES 3oz

ICE CIDER	Neige, Canada	12
SAUTERNES	La Fleur d'Or, Bordeaux FRA	12
RIESLING SPÄTLESE	'12 Joh. Jos. Prüm, Mosel, GER	12
TOKAJI	'06 Château Pajzos, Tokaji Aszú 5 Puttonyos, HUNG	14
10 YEAR TAWNY PORT	Taylor Fladgate, Portugal	12
FINE TAWNY PORT	Quinto de Portal, Portugal	11
JUNMAI SAKE	Hanahato Kosu Kijoshu, Hiroshima, JAP	16

DIGESTIFS

Averna	7
Cynar	7
Fernet Branca	9
Amaro Nonino	10
Ramazotti	7

DARK MATTER COFFEE

THE STEADFAST BLEND 5

A Special Guatemalan and Salvadoran Steadfast Blend. Showcasing Flavors of Praline, Hazelnut, Plum and Lemon.

Take home a bag of this special coffee - 12

UNICORN BLOOD ESPRESSO ROAST 5

Dark Matters Take on Northern Italian Espresso. A Unique Blend of Indian and Guatemalan Beans with Notes of Peanut Butter, Walnuts, and Chocolate

CHOCOLATE CITY COLD BREW 6

Nutty, Fruity, Big Bodied with a Silky Milk Chocolate Presence

ESPRESSO BEVERAGES 6

Add Vanilla, Caramel, or Mocha

RARE TEA CELLARS

Canadian Ice Wine Elixir	6
Chamomile Citron	6
Wild Elderflower	6
Italian Green Almondine	6
Emperor's Dragon-Well	6