

Desserts

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Speculoos Cheesecake Cranberry, Maple Cinnamon Cream, Pear Sorbet	\$12
Brown Butter Banana Bread Texas Pecan, Date Ice Cream	\$12
Chocolate Tart Crème Fraîche Ice Cream, Tarragon	\$12
Sorbet Trio Chef's daily selection	\$12
Cheeses Chef's daily selection served with honey comb, candied nuts, jam	\$15

Dessert Wines

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By the Glass

Taylor Fladgate 10 Year Tawny Porto	\$10
Bergmann Eiswein	\$11/\$70
Limoncello Limoncino dell'Isola	\$12
Chateau Villefranche Sauternes 2017	\$14/\$85
Felsina Vin Santo Del Chianti Classico 2007	\$15
Taylor Fladgate 20 Year Tawny Porto	\$20
Dolce Napa Valley Late Harvest Wine 2013	\$28/\$165
Chateau Villarguil Rivesaltes 1958	\$40

By the Bottle

Veuve Cliquot Demi-Sec Half Bottle	\$60
Chateau D'yquem Sauternes 2013	\$1150
Chateau De Malle Sauternes 1989 (BTL)	\$1200
Royal Tokaji Essencia 2007	\$2900
Royal Tokaji Essencia 2008	\$2200