

DESSERT

MOUSSE AU CHOCOLAT | 9
 rosemary, orange chantilly cream
toro albala don p.x., montilla-moriles, spain 1987

HAND-CUT WARM BEIGNETS | 12
 salted caramel, macallan butterscotch custard
henriques & henriques 10 year boal, madeira, portugal

CRÈME BRÛLÉE | 11
 classic french dessert finished with turbinado sugar
royal tokaji aszu 5 puttonyos, hungary

CHEESE

served with lavash & seasonal accompaniments

SELECTION OF THREE | 16

SINGLE CHEESE | 7



SWEET WINE

Sparkling

glass | 1/2 glass

PATRICK BOTTEX BUGEY-CERDON 9 | 4.5
 méthode ancestral, savoie, france NV

Noble Rot

ROYAL TOKAJI ASZU 5 PUTTONYOS 17 | 8.5
 tokaj-hegyalja, hungary 2013

ROUMIEU-LACOSTE 12 | 6
 sauternes, bordeaux, france 2015

TRIMBACH 25 | 12.5
 gewurztraminer *vendanges tardives*, alsace, france 2014

Port

SMITH-WOODHOUSE 10 YR TAWNY 10 | 5

KOPKE 20 YR TAWNY 16 | 8

QUINTA DO NOVAL BLACK RUBY 8 | 4

Sherry

TORO ALBALA DON P.X. 18 | 9
 montilla-moriles, spain 1987

Rarities

CHÂTEAU D'YQUEM 99 | 49.5
 sauternes, bordeaux, france 1990

MAXIMIN GRÛNHAUSER 28 | 14
 'HERRENBERG' BEERENAUSLESE
 ruwer, de 2005

Madeira

glass | 1/2 glass

HENRIQUES & HENRIQUES

sercial, single harvest 2001 **22 | 11**
 verdelho, 20 year **30 | 15**
 boal, 10 year **14 | 7**

BLANDY'S

bual 1948 **112 | 56**
 malmsey 1988 **70 | 35**
 terrantez 1976 **62 | 31**

Sweet Wine Flights

three selections, 1oz pour of each

HENRIQUES & HENRIQUES 26

BLANDY'S 97

NOBLE ROT 21

PORT 14

COFFEE | TEA

LAMILL COFFEE

michael mina blend
 drip coffee | **3**
 espresso, cappuccino, latté | **5**

LAMILL TEA | 6

lavender earl grey, chamomile, masala chai,
 gen mai select green, peppermint leaf