

DESSERT

GRAND CHOCOLATE MACARON | 12
fresh raspberry, valrhona milk chocolate crémeaux
smith-woodhouse 10 year tawny port, portugal

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

CRÈME BRÛLÉE TARTE | 10
strawberry preserve, crème fraîche sherbet
royal tokaji aszu 5 puttonyos, hungary

COUPE GLACÉE | 9
vacherin, white nectarine, macerated cherries
château roûmieu-lacoste sauternes, bordeaux, france

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 2009

CHÂTEAU ROÛMIEU-LACOSTE 14 | 7
sauternes, bordeaux, france 2010

ZIND-HUMBRECHT CLOS JEBSEL 24 | 12
pinot gris vendanges tardives, alsace, france 2008

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. 17 | 8.5
montilla-moriles, spain 1986

Rarities

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

DIDIER DAGUENEAU 49 | 24.5
LES JARDINS DE BABYLONE
jurancon, southwest france 2008

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 22

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