

# Sample, Seasonal Menu – Subject to Change Without Notice

## DESSERTS

<b>Beignets</b> served warm with Cinnamon Crème Anglaise and Coffee Ice Cream	\$9
<b>Pound Cake</b> with Raspberry Buttercream, Rosemary Gelée, Riesling Pearls, Candied Capers, Pecan Praline-Goat Cheese Truffles, and Lemon Curd	\$10
<b>Peanut Butter Mousse and Chocolate Cake</b> with White Chocolate Caramel, Black Grape Gastrique, Puffed Rice-Peanut Clusters, and Frozen Orange Diplomat	\$12
<b>Dark Chocolate-Hazelnut French Silk Torte*</b> with Salt and Pepper Brittle, Passionfruit, and Hazelnut Butter Ice Cream	\$12
<b>Brown Butter Pistachio Bar</b> with Red Beet Ice Cream, Honeycomb, Toasted Sesame Lace, and Candied Pistachio	\$11
<b>Blueberry Semifreddo</b> with Mango-Cayenne Coulis, Chocolate Covered Coconut-Pine Nut-Apricot Granola, and Ginger Cookie	\$10
<b>Strawberry Mille-Feuille</b> with Blackberry Preserves, Dehydrated Lime Chip, Caramelized White Chocolate, and Basil Meringue Kisses	\$12
<b>Inniskillin Icewine Flight</b> Vidal, Riesling, and Cabernet Franc	\$32
<b>Taylor Fladgate 100 Years of Port Flight</b>	\$39

*\*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, Seafood, shellfish or eggs may increase your risk of foodborne illness.*

## PORT, SHERRY, COGNAC & DESSERT WINES

### By The Glass

Taylor Fladgate 10 Year Tawny Port	\$12	Remy Martin VSOP Cognac	\$11
Taylor Fladgate 20 Year Tawny Port	\$17	Remy Martin XO Cognac	\$38
Taylor Fladgate 30 Year Tawny Port	\$21	Hennessy VS Cognac	\$11
Taylor Fladgate 40 Year Tawny Port	\$28	Courvoisier Cognac	\$11
Quinta de la Rosa Lote 601 Ruby Port	\$13	Château du Levant 2011, Sauternes	\$10
Boston Bual Special Reserve Madeira	\$10	Raymond Ragnaud Pineau des Charentes	\$8
Lustau Manzanilla Solera Reserva Sherry	\$9	J. Dumangin Ratafia Champenois	\$12
Lustau East India Solera Reserva Sherry	\$9	Inniskillin Vidal Icewine	\$15
Henriques & Henriques 15 Yr Verdelho Madeira	\$15	Inniskillin Riesling Icewine	\$18
Henriques & Henriques 15 Yr Sercial Madeira	\$15	Inniskillin Cabernet Franc Icewine	\$20

### By The Bottle

904 Château du Levant Sauternes 2011, France (375ml)	\$37
915 Château Pajzos Aszuesszencia Tokaji 2000, Hungary (500ml)	\$88
909 Château d'Yquem Sauternes 2014, France (375ml)	\$354