

## DESSERTS

Beignets served warm with Cinnamon Crème Anglaise and Coffee Ice Cream	11
Apple Pie Sundae Cinnamon-Butter Pecan Ice Cream over Oatmeal Cake Bites with Apple Compote, Salted Toffee, and Puff Pastry Bits	12
Flourless Chocolate Gâteau (GF) with Milk Chocolate Mousse, Pistachio Chantilly, Red Wine Reduction, Cocoa Nibs, and Cherry Sorbet	13
White Wine and Orange Poached Pear served warm, with Rosemary Pain de Gênes, Brown Butter Snow, Orange Crème Anglaise, Candied Almonds, and Pear-Ginger Sorbet	13
Local Red Kuri Pumpkin-Chèvre Cheesecake (GF) with Bourbon-Brown Sugar Ice Cream, Apple Butter, Marshmallow Fluff, Bourbon Caramel and Pumpkin Seed Brittle	13
Chocolate Stout Cake with Espresso Crumble, Stout Foam, Cacao Nib Whipped Ganache, and Malted Vanilla Ice Cream	12
Taylor Fladgate <i>100 Years of Port Flight</i>	39

## PORT, SHERRY, COGNAC & DESSERT WINES

### By The Bottle

903 Château Gravas 2016, Sauternes (375ml)	70
901 Château Climens Premier Cru Grand Vin de Sauternes 2005, Barsac (750ml)	225

### Vintage Port

907 Quinta do Nova LBV Porto 2009, Portugal	85
915 Poças Junior Vintage Porto 2003, Portugal	147
902 Fonseca Vintage Porto 2009, Portugal	167
919 Taylor's Vintage Port 2003, Portugal	186

### By The Glass

Taylor Fladgate 10 Year Tawny Port	\$12
Taylor Fladgate 20 Year Tawny Port	\$17
Taylor Fladgate 30 Year Tawny Port	\$21
Taylor Fladgate 40 Year Tawny Port	\$28
Quinta de la Rosa <i>Lote 601</i> Ruby Port	\$13
Boston Bual Special Reserve Madeira	\$10
Lustau <i>East India</i> Solera Reserva Sherry	\$9
Henriques & Henriques 15 Yr Sercial Madeira	\$15
HM Borges Old Reserve Malmsey 10 Yr Madeira	\$13
Remy Martin VSOP Cognac	\$11
Remy Martin XO Cognac	\$38
Hennessy VS Cognac	\$11
Courvoisier Cognac	\$11
Château La Tour Blanche 2017, Sauternes	\$10
Raymond Ragnaud Pineau des Charentes	\$8
J. Dumangin Ratafia Champenois	\$14