

DESSERTS

14

“CHOCOLATE MARCHESI”*

Creamy Terrine of Dark Chocolate
Mint, Sicilian Pistachios

La Giaretta, Recioto della Valpolicella, Veneto 2012 (18)

DONUTS & MAPLE "CAPPUCINO"

Ricotta Donuts, Maple Flavored “Cappucino”

Felsina, Vin Santo del Chianti Classico, Toscana 2006 (34)

SPUMONI D'ARANCIA DI SANGUE*

Almond Cake, Jasmine Gelatin, Blood Orange Sorbet

Maculan, Torcolato, Vespaiolo, Breganze 2012 (28)

FIOLA MARE TIRAMISU

5 Year Aged Madeira Zabaglione

Espresso Cake, Coffee Cremoso, Chocolate Sorbet

Barbeito, New York Special Reserve, Malmsey, Madeira (19)

ORCHARD APPLES

Brown Sugar Pannacotta, Pomegranate, Sour Cream Gelato

Abbazia di Novacella, Praepositus, Moscato Rosa, 2015 (26)

ARTISAN ITALIAN CHEESES

From Renato Brancaleoni's Fossa dell'Abbondanza
in Emilia-Romagna

3 for 20 or 9 each

Royal Tokaji, 5 Puttonyos, Tokaj '09 (25)

SOTTOCENERE AI TARTUFO

Semi-soft cow's milk cheese aged in spices
studded with Italian black truffles

LA TUR

Dense, creamy, blend of pasteurized goat,
cow and sheep's milk

NUVOLA di PECORA

Mild, Creamy, Pasteurized cow's milk cheese

MERLINO

Semi-creamy cow's milk cheese aged in hay.

GORGONZOLA MOUNTAIN

Dense, milky, spicy, earthy, cow's milk bleu

All Cheeses Are Served With
Caramelized Raisin Bread & Asturian Chestnut Honey

~Please advise your server of any food allergies restrictions~

* May contain nuts

Chef/Owner Fabio Trabocchi
Corporate Pastry Chef Christian Capo

DESSERT WINE

Glass

Vietti, <i>Cascinetta</i> , Moscato d'Asti, Piemonte '17	15
La Giaretta, Recioto della Valpolicella '12	18
Chateau Les Justices, Sauternes '11	20
Toro Albalá, <i>Don PX – Gran Reserva</i> , Pedro Ximénez, Montilla-Moriles '87	24
Royal Tokaji, <i>5 Puttonyos</i> , Tokaj '13	25
Maculan, <i>Torcolato</i> , Breganze '12	28
Donnafugata, <i>Ben Ryè</i> , Passito di Pantelleria '14	33
Felsina, Vin Santo del Chianti Classico, Toscana '06	34

PORT & MADEIRA

Glass

Graham's, 10 Year Tawny Port	13
Broadbent, Boal, 10 Year Madeira NV	17
Barbeito, <i>Charleston</i> , Sercial, Madeira NV	18
Barbeito, <i>Savannah</i> , Verdelho, Madeira NV	19
Barbeito, <i>New York</i> , Malmsey, Madeira NV	19
Graham's, 20 Year Tawny Port	23
Dona Matilde, Colheita Tawny Port 1990	35
Graham's 30 Year Tawny Port	44

D'OLIVEIRAS

Founded in 1850, D'Oliveiras is still today family owned and is one of the original Madeira shippers. Their inventory of old and rare vintages has grown over time mostly through the acquisition of other wineries stocks. D'Oliveira believes that Madeiras age better in cask; therefore, the wines are only bottled upon request and when ready.

	Glass
Verdelho 1986	40
Boal 1968	90
Sercial 1937	120
Verdelho 1932	200
Verdelho 1912	200
Verdelho 1900	240
Boal 1903	260
Malvasia 1901	270

~ Wine Flights Available Upon Request ~

AMARI & GRAPPE

AMARO ERBORISTA – Marche	16
AMARO NONINO – Friuli-Venezia Giulia	18
AMARO SIRENE – Washington D.C	16
GRAPPA PO' DI POLI ELEGANTE	18
GRAPPA MAROLO CHAMOMILE	20
GRAPPA EVO COLLECTION	40

~ Full Spirit List Available ~

ESPRESSO MARTINI

Grey Goose Le Vanille, Café Moka, Espresso

14

AFFOGATO

Served Over Vanilla Gelato
Espresso, Amaretto

12

COFFEE BY ILLY

Coffee	6
Espresso	6
Macchiato	7
Doppio	7
Latte	7
Cappuccino	7

TEAS BY DAMMANN FRÈRES

6

GUNPOWDER

Chinese green tea Gunpowder to the Westerners, this lively and astringent tea makes a fresh, thirst-quenching cup of tea.

A LA MENTHE

A Gunpowder green tea, mint leaves & a natural mint aroma give this very aromatic blend incredible power and freshness.

JASMINE

This jasmine tea provides a balance between a full-bodied green tea & the white flower's sweet and delicate fragrance

EARL GREY

A selection of fine black teas enriched with white tips and petals and flavored with Calabrian bergamot.

CEYLAN DECAF

A beautifully regular leaf creating a subtly scented infusion with beautiful woody notes.

BREAKFAST

A blend of Ceylon, Darjeeling and Assam teas.
This is the perfect tonic tea to begin the day.

CAMOMILLE

This infusion has a sweet & fruity taste with notes of pineapple.

EVO GRAPPA

The EVO project experimented with the use of native woods - such as Cherry, Chestnut, Beech - for longer maturation periods before bottling, and with unusual procedures like the smoking of the pomace before distillation. The intent was to develop a spirit with a unique, strong, international personality.

Three styles available:

FUMO

Fumo marries the strong, smoky personality of peat (pomace is smoked prior to distillation) with the smoothness of cherry wood. The Grappa is aged for four years in multiple wood barrels including cherry wood and oak

DWINE

Dwine is the result of a double distillation of different wines from Treviso creating a particularly elegant and pure grape spirit. The distillate is aged for two years in oak casks and finished in chestnut and cherry wood casks for 90 days.

RISERVA

After distillation, this reserve Grappa is aged for four years in three different wooden barrels: walnut, cherry, and beech wood

40

REMY MARTIN LOUIS XIII

LOUIS XIII is a cognac like no other; it is an exceptional blend of 1,200 eau-de-vie, some over a century-old, which will bring hundreds of aromas to the cognac. Since its inception, the know-how and vision of four generations of Cellar Masters dedicated to selecting, blending and ageing the most extraordinary eau-de-vie have contributed to perpetuate the pursuit of excellence and the transmission of such timeless treasure.

485 (2 oz.), 250 (1 oz.)

ORPHAN BARREL ARCHIVE COLLECTION

The Orphan Barrel Whiskey Distilling Company was organized by Diageo, the world's largest spirits company, as a vehicle for commercializing a large stock of ultra-aged American whiskeys that it had maturing at the Stitzel-Weller. Diageo described it as "an endeavor to rescue long forgotten barrels of rare and delicious whiskey and share them with others ... we like to think the project is founded in dark, quiet corners of rick houses around the world where artisanal whiskeys were forgotten, just waiting to be discovered."

30 to 155

BLACKADDER RAW CASK COLLECTION

Blackadder RAW CASK is Scotch whisky as it always was, Scotch whisky as it used to be. Every drop is "Whisky from the Old School". Bottled whisky as it would have been when served direct from the casks behind the bar in Scotland's pubs one hundred years or so ago. Without chill-filtering process, every bottle of Blackadder RAW CASK contains its own share of the cask sediments as well as of natural oils and fats to ensure the maximum possible natural flavors.

45 to 165