

drink

dessert wine by the glass

sparkling shiraz, paringa, australia, 2004	8
tutu luna, meeker vineyards, california, 2002	11

by the bottle - 375ml

muscat, domaine les portes, france, 2006 (500ml)	35
“fro zin,” zinfandel, meeker, mendocino county, 2003	45
sauterne, chateau tirecul la graviere, monbazillac, loire (500ml)	70
late picked shiraz, hazyblur, kangaroo island, s. australia	80

port

graham’s six grapes	7
fonseca bin 27	9
croft lbv 1998/1999	8
dow’s lbv 1998/1999	8
warre’s nimrod	8
delaforce “his eminence choice” 10 year	10
delaforce “curious and ancient”	13
taylor fladgate lbv 2000	8
taylor 20 year tawny	16
taylor 40 year tawny	48
broadbent “lot 1 auction reserve”	9
ramos pinto 20 year tawny	14

by the bottle - 375ml

ramos pinto vintage 1997	52
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sherry

emilio lustau - deluxe cream “capataz andres”	9
emilio lustau - dry amontillado “los arcos”	9
emilio lustau- light fino	9

dessert

lemon ginger crème brulee	6
snickerdoodle cookies	

maple buttermilk pie	6
marscapone cream & caramel sauce	

milk chocolate peanut butter mousse	6
chocolate glaze & candied peanuts	

pumpkin upside down cake	6
pecans & cinnamon ice cream	

chocolate bread pudding	6
toffee & vanilla ice cream	

selection of artisanal cheeses	10
seasonal accompaniments	

loose leaf teas	4.5
ceylon, earl grey	
linden (decaf), wild mint (decaf)	

rao’s columbian coffee	2.5
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espresso	3.5
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cappuccino	4.5
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