

DESSERT

Pear Cake 12

miso caramel / toasted sesame ice cream / sesame brittle

Suggested Pairing: **Royal Tokaji** 5 Puttonyos
Tokaji, Hungary 20

Dark Chocolate Cheesecake 10

dark chocolate ganache + crumb / seasonal accoutrement

Suggested Pairing: **Donnafugata** “Ben Rye”
Passito Di Pantelleria DOC, Italy 2019 12

Lavendar Pavlova 8

*aquafaba meringue / yuzu curd / whipped coconut cream /
creme de violet brittle gel / yuzu macerated blackberry / mint
+ chervil*

Suggested Pairing: **Royal Tokaji** 5 Puttonyos
Tokaji, Hungary 20

Root Beer Baked Alaska 14

*root beer ice cream / marshmallow meringue / chai spiced
dacquoise / caramel brittle / caramel sauce / bourbon*

Suggested Pairing: **The Rare Wine Co.** “New York
Malmsey” Madeira, Portugal NV 15

Duck Fat Caramels 12

sea salt

House Made Ice Cream 8

seasonal selections

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Tokaji, Hungary 20

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Passito Di Pantelleria DOC, Italy 2019 12

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Malmsey” Madeira, Portugal NV 15

Duck Fat Caramels 12

sea salt

House Made Ice Cream 8

seasonal selections

COFFEE

Batch Brew 3
NOVA Espresso Blend

Espresso 3
2oz pour

Cortado 3.5
2oz espresso + 2 oz milk

Cappuccino 4
2oz espresso + 4 oz milk

Latte 4.5
2oz espresso + 8 oz milk

Substitute Milk +1
oat / almond

House-made syrups +1
vanilla bean
blueberry+rosemary
salted caramel

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salted caramel

FORTIFIED WINES

SHERRY

Bodegas Barbadillo “Manzanilla” *Andalucía, Spain* MV 10

MADEIRA

The Rare Wine Co. “Rainwater” *Madeira, Portugal* NV 12

The Rare Wine Co. “New York Malmsey” *Madeira, Portugal* NV 12

PORT

Graham's “10yr Tawny Port” *Douro, Portugal* MV 15

Graham's “20yr Tawny Port” *Douro, Portugal* MV 20

Graham's “30yr Tawny Port” *Douro, Portugal* MV 35

Graham's “40yr Tawny Port” *Douro, Portugal* MV 45

OTHER

Donnafugata “Ben Ryé” *Passito di Pantelleria DOC, Sicily, Italy* 2019 15

Château Rieussec *Sauternes Bordeaux, France* 2016 20

Hopler “Troockenbeerenauslese” *Burgenland, Austria* 2017 25

FORTIFIED WINES

SHERRY

Bodegas Barbadillo “Manzanilla” *Andalucía, Spain* MV 10

MADEIRA

The Rare Wine Co. “Rainwater” *Madeira, Portugal* NV 12

The Rare Wine Co. “New York Malmsey” *Madeira, Portugal* NV 12

PORT

Graham's “10yr Tawny Port” *Douro, Portugal* MV 15

Graham's “20yr Tawny Port” *Douro, Portugal* MV 20

Graham's “30yr Tawny Port” *Douro, Portugal* MV 35

Graham's “40yr Tawny Port” *Douro, Portugal* MV 45

OTHER

Donnafugata “Ben Ryé” *Passito di Pantelleria DOC, Sicily, Italy* 2019 15

Château Rieussec *Sauternes Bordeaux, France* 2016 20

Hopler “Troockenbeerenauslese” *Burgenland, Austria* 2017 25