



*desserts \$11*

*pairings*

**CHOCOLATE CREAM PIE**

*TCHO chocolate pudding,  
salted caramel ganache, devil's food cake*

**Sandeman 20 Year Tawny Port**  
*Douro, Portugal 16*

**PEACHES & CREAM VERRINE**

*Grand Marnier olive oil cake, vanilla  
custard, peach compote*

**Graham's Reserve Ruby Port**  
"Six Grapes"  
*Douro, Portugal 10*

**VANILLA BEAN RICOTTA  
CHEESECAKE**

*orange creamsicle ice cream, brittle,  
blackberry coulis*

**2013 Navarro Vineyards Late Har-  
vest Riesling "Cluster Select"**  
*Anderson Valley 14*

**HOUSEMADE DOUGHNUTS**

*seasonal dipping sauce,  
whipped crème fraîche*

**2009 Royal Tokaji Wine Company**  
Azsu "5 Puttonyos"  
*Hungary 12*

**DAILY ASSORTMENT OF ICE CREAM AND SORBET 8**

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**barista service**  
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*Equator Coffee*  
&  
*Rare Cargo Artisan Teas*



## *dessert wine by the glass*

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**2009 Royal Tokaji Wine Company Aszu "5 Puttonyos"**

*Hungary 12*

**2013 Navarro Vineyards Late Harvest Riesling "Cluster Select"**

*Anderson Valley, California 14*

**2010 Far Niente Late Harvest Semillon / Sauvignon Blanc "Dolce"**

*Napa Valley, California 20*

**Sandeman 20 Year Tawny Port**

*Douro, Portugal 16*

**Graham's Reserve Ruby Port "Six Grapes"**

*Douro, Portugal 10*

**2013 Domaine La Tour Vieille Banyuls**

*Roussillon, France 10*

## digestif



**AMARO MONTENEGRO 8**

**FERNET BRANCA 8**

**CYNAR 9**

**ST GEORGE BRUTO AMERICANO 9**

**MICHELE CHIARLO GRAPPA DI MOSCATO 10**

**AMARO NONINO 12**

**CHARTREUSE GREEN 13**

