

DESSERT

desserts

greek yogurt panna cotta, raspberry, rose, almond, crisp 9
chocolate & date cake, hazelnut toffee, cardamom, orange 9
caramel pot de crème, café dolce, confit lemon 8
chocolate sabayon, nutter butters 8
basque cake, poached apple, cider sabayon, cinnamon walnuts 11

coffee

french press – 4 (12 oz.), 7 (24 oz.)
espresso – nizza, dark roast, bold 3 (double 4)
cappuccino – frothed milk, nizza espresso 4 (double 5)
latte – steamed milk, nizza espresso 4 (double 5)
americano – hot water, nizza espresso 3 (double 4)

tea

chinese green

sicilian blood orange – orange oil, orange segments, lighter

japanese green

emperor's genmaicha – nutty, savory, more intense

oolong

magnolia – fresh magnolia

black

house chai – cinnamon, cardamom, lighter

first flush darjeeling – classic, sweet, and full bodied

herbal

emperor's lemon heritage – lemon peel and verbena

emperor's chamomile – braeburn apples and honey

french mint – spring mint and lemon

all tea 4

10.03.11

desserts are thoughtfully created by pastry chef amanda rockman

coffee is provided by la colombe

tea is provided by rare tea cellar

cocktails

hot buttered rum – bacardi select, brown sugar, butter, hot water

radda – tiramisu, disaronno and espresso

all cocktails 11

wine

laurent-perrier nv “demi sec” champagne 18

carpano antiqua vermouth 9

broadbent 5 year madeira 8

alcyone tannat nv 12

alvear “asuncion” oloroso sherry nv 9

alpha domus 2007 leonarda late harvest semillon 9

kopke ruby port nv 10

kopke tawny port 10

kopke late bottled vintage port 2001 12

zind humbrecht 2004 riesling “clos windsbuhl” vendange tardive 17

beer

iQhilika “african bird’s eye chili” honey mead 7

cognac, calvados, eau de vie de marc, and rum

courvoisier vs cognac 11

pierre ferrand “cigar des dieux” cognac 17

drouhin coeur de lion selection calvados 10

maison vedrenne “hospice de beaune” marc 19

rhum jm “vsop” rum 14

gin

nolet “reserve” - saffron and lemon verbena 50

single malt scotch “the classic six”

dalwhinnie 15yr highlands - light, vanilla, clover, no peat 14

oban 14yr west highlands - honey, cereal malt, rich toffee on finish 15

cragganmore 12yr speyside – sandalwood, leather, alderwood smoke 14

glenkinchie 14yr lowlands - amontillado sherry, braised fruit, smoke 15

talisker 10yr isle of skye – barley malt, pepper, and light peat/smoke 15

lagavulin 16yr islay – salt, dried fruit, and huge peat/smoke 19

cordials

kahlua 8

tiramisu 8

grand marnier 11

mathilde framboise 9

ricard 9

bailey’s 8

sambuca 9

patron silver 10

patron anejo 12

tequila ocho reposado 12

del maguey mezcal “mezcal vida” 12

gaja “sperss” grappa 19

disaronno 9

averna amaro 9

house limoncello 10