



dessert

Sweet Potato Flan
 Toasted Marshmallow Cream, Harvest Grain Hemp Crisp
 Pomegranate Sorbet

Stout Espresso Pot de Crème
 Dark Chocolate Flourless Cake, Smoked & Salted Caramel
 Vanilla Malt Ice Cream

Candied Pecan Custard
 Pumpnickel Caraway Tuile, Whipped Maple Ganache
 Concord Grape Sorbet

Verbena Crèmeux
 Lemon Curd, Fig & Black Currant Sorbet, Speculoos Crumble

Apple Pie (for two)

Seasonal Selection of Ice Cream and Sorbet
 One Scoop / Three Scoops

Chocolate or Butterscotch Sauce

dessert wines

14 **late harvest and botrytis**

Bera, Moscato D’Asti, Piedmont, Italy 2013 12/48
 La Fleur d’Or, Sauternes, Bordeaux, France 2012 14/50
 Donnafugata, “Ben Rye,” Passito Di Pantelleria, Italy 30/120

14 Királyudvar, “Cuvée Ilona,” Tokaji, Hungary 2009 35/140
 Inniskillin, Icewine, Niagara, Canada 2015 40/160

14 Château d’ Yquem, "Lur-Salices," Sauternes, Bordeaux, France 1997, 750ml 900

fortified and oxidized

Dow’s White Port 12
 La Cigarrera, Sanlucar de Barrameda, Manzanilla 12

14 El Maestro Sierra, Jerez, Amontillado 14
 Broadbent 10 yr Madeira, Madeira, Portugal 15

24 M. Chapoutier, “Rimage,” Banyuls, France 2014 18/90
 Taylor Fladgate 20-year Tawny 24

4 / 12 Dow’s Vintage Porto 1985 45

coffee and espresso

3 Americano, Cappuccino, Café Latte, Espresso 7
 Press Coffee, Seasonal Selections, Hot Chocolate 10