

DESSERT MENU ♣ WINTER 2011

CHOCOLATE POT DE CREME 9

Valrhona Nyangbo chocolate, crème chantilly
Glenmorangie Finealta
(Oloroso sherry cask finish) 18

MEYER LEMON TART 9

basil meringue, Meyer lemon curd,
 candied Buddha's hand
Haut-Mayne, Sauternes, France 2009 13

QUINCE & MANCHEGO VERRINE 9

poached quince, almond, manchego cream
Wenzel, Rust, Burgenland,
Austria, gelber muskateller 2006 11

PEAR & GINGER PARFAIT 9

moscato d'Asti-poached pears,
 ginger panna cotta, oat streusel
Elvio Tintero, Moscato d'Asti, Piedmont,
Italy 2010 7.5

GERMAN CHOCOLATE CAKE 9

milk chocolate mousse, pressed coconut,
 candied pecans
Lustau, Dulce, "Emilin" Moscatel Sherry,
Spain 9

KURI SQUASH CAKE 9

fromage blanc, brown butter ice cream
Blandy's, Malmsey, 10 yr old Madeira 10

CRANBERRY SORBET 8

sable Breton cookie
J.P. Brun, "F.R.V. 100," sparkling rosé of gamay
Beaujolais, France 11

Bill Corbett, Executive Pastry Chef

DOMESTIC CHEESES

GREAT HILL BLUE honeycomb

raw cow milk, sharp, caramel flavors, rich
Great Hill Dairy, Marion, Massachusetts

HUMBOLDT FOG peach jam

goat milk, ash ribbon, creamy, tangy
Cypress Grove Chevre, Arcata, California

PLEASANT RIDGE RESERVE quince paste

raw cow milk, hearty, tart
Uplands Cheese Company, Dodgeville, Wisconsin

MT TAM marcona almonds, Fuji apple

cow milk, soft, bloomy rind, buttery, tangy
Cowgirl Creamery, Point Reyes Station,
California

IMPORTED CHEESES

FOURME D'AMBERT acacia honey

raw cow milk, deep flavor, semi-firm, smooth
La Maison Jean d'Alos, Auvergne, France

TOME DE CHALOSSE mango compote

cow milk, semi-soft, washed rind, earthy
La Laiterie de Chalosse, Aquitaine, France

FROMAGE DE MEAUX Asian pears, acacia honey

cow milk, soft, bloomy rind, rich, buttery,
Robert Rouzaire, Ile-de France, France

L'ARIEGEOIS-BETHMALE white wine-poached apricots

cow & goat milk, semi-firm, tangy, velvety
Jean Faup, Midi-Pyrenées, France

Single cheese 9

Selection of three cheeses 24

Selection of five cheeses 38

*Each of the above served with its condiment
 & house-made walnut bread*

DESSERT & DIGESTIF COCKTAILS

WALKING STICK	9
Famous Grouse Scotch, Lustau Moscatel sherry, plum bitters. Served up with a cherry.	
NOMAD	9
Diplomatico Rum, Raynal VSOP Brandy, apricot bitters, coffee. Served with whipped cream.	
1:40	10
Castrède Armagnac, walnut liqueur, rhubarb bitters. Served up with grated nutmeg.	
HOAXES	11
Grand Marnier, Nocino walnut liqueur, Dolin Blanc vermouth. Served up with an orange twist.	
HITCHHIKER	11
Glenrothes select reserve scotch, Dubonnet rouge aperitif, Velvet Falernum clove liqueur. Served up with a cherry.	

DESSERT WINES

DR.LOOSEN	20
Eiswein, Mosel, Germany, riesling 2007	
ELVIO TINTERO	7.5
Moscato d'Asti "Sori Gramela," Italy 2010	
J.P. BRUN	11
"F.R.V. 100" Beaujolais, France, sparkling rosé of gamay	
HAUT-MAYNE	13
Sauternes, France 2009	
ROYAL TOKAJI COMPANY	12
"Red Label," 5 Puttonyos, Hungary, tokay 2006	
TERRE ROUGE	9
Muscat à Petits Grains, Shenadoah Valley, CA 2008	
WENZEL	11
Rust, Burgenland, Austria, gelber muskateller 2006	

PORT, SHERRY, & MADEIRA

QUINTA DO INFANTADO Ruby Port n.v.	7
QUINTA DO INFANTADO Medium-Dry Reserva	9
QUINTA DO INFANTADO Tawny Port	8
SMITH WOODHOUSE 20-year Tawny Port	18
LUSTAU, Palo Cortado, Península Sherry, Spain	11
LUSTAU, Dulce, Moscatel Sherry, Spain, solera	9
BLANDY'S, Malmsey, 10-year-old Madeira	10
COSSART GORDON, Bual, 15-year-old Madeira	12

SELECTION OF BRANDY

Please see our full list of spirits for more choices

PARK Vielle Fine Family Reserve, Cognac	26
TESSERON XO 1953 Cognac	29
HINE TRIOMPHE Cognac	42
HENNESSEY PARADIS EXTRA Cognac	75
REMY MARTIN	180
Louis XIII, Grande Champagne, Cognac	
CHATEAU RAVIGNAN	20
Perquie, 1982, Armagnac	
DOMAINE BOIGNIERES	22
Bas Armagnac, vintage 1996	
LEMORTON RESERVE	21
Vintage 1978, Domfrontais, Calvados	
ROGER GROULT RESERVE ANCESTRALE	28
Calavados Pays D'Auge	

SELECTION OF TEA

from Mighty Leaf Tea Company 4.75

BLACK TEAS

Leaves of Provence
Organic English Breakfast
Himalayan Peak Darjeeling
Organic Earl Grey
Celebration
Bombay Chai
Earl Grey Decaffeinated

GREEN TEA (light caffeine)

Organic Hoji-cha

WHITE TEA (light caffeine)

Organic White Lotus

HERBAL INFUSIONS (no caffeine)

Chamomile Citron
Organic Verbena Mint
African Amber