

DESSERT COCKTAIL

SURRENDER \$19
catskills honey rye whiskey, pavan, burnt lemon and chrysanthemum

DESSERT WINE

MOSCATO D'ASTI, Bricco Del Sole \$14/38
Asti, Piemonte, Italy 2016 (750 ml)

TOKAJI ASZÚ ROYAL TOKAJI, 'Red Label' \$18/100
5 Puttonyos Tokaji, Hungary 2009 (500ml)

CABERNET FRANC, Inniskillin \$127
Niagara, Canada, 2013 (375ml)

GEWURZTRAMINER
Domaine Zind-Humbrecht \$84
'Vieilles Vignes', Alsace, France 2010 (375ml)

SAUTERNES, Château d'Yquem \$417
Bordeaux, France, 1999 (375ml)

FORTIFIED WINE

SHERRY, Emilio Lustau, Dry Oloroso \$13/\$98
'Don Nuño', Solera Reserva', Spain NV (750ml)

MADEIRA, Blandy's, Malmsey, 15 Year \$22/\$137
Portugal NV (500ml)

TAWNY PORT, Taylor Fladgate, 10 Year \$14/\$98
Portugal NV (750ml)

TAWNY PORT, Taylor Fladgate, 30 Year \$46/\$292
Portugal NV (750ml)

RUBY PORT, Fonseca, LBV \$11/\$72
Portugal 2011 (750ml)

RUBY PORT, Warre's \$30/\$222
Portugal 1985 (750ml)

MONTILLA-MORILES, Toro Albala \$20/\$110
Pedro Ximenez, Gran Reserva, Spain 1986 (375ml)

GRAPPA

NARDINI, 'Bianco', Veneto, Italy \$16

ARMAGNAC & COGNAC

CHÂTEAU DE LAUBADE ARMAGNAC 1982 \$49
SAINT VIVANT ARMAGNAC VS \$17
COURVOISIER VSOP \$21
HENNESSY VS \$16
HENNESSY PRIVILEGE VSOP \$25
REMY MARTIN VSOP \$19.5
HENNESSY XO \$52
HENNESSY 'PARADIS' \$127

DESSERT \$14

CRYING CHOCOLATE
malted ganache, vietnamese coffee ice cream

FIVE SPICE CAKE
vanilla bavarois, burnt kumquat ice cream

PASSIONFRUIT CHIBOUST
soufflé, crème, caramel

"LEMON MERINGUE"
calamansi custard, lime meringue

SPICED CARROT CAKE
tea smoked raisins, cardamom ice cream

CHOCOLATE PISTACHIO CREMOSO
cherries, cocoa nibs, pistachio ice cream

MOCHI DOUGHNUTS
raspberries, matcha, vanilla cream

PINEAPPLE BASIL SORBET
basil syrup, thai chili pineapple

COFFEE

COFFEE \$4

ESPRESSO \$6

CAPPUCCINO \$7

CAFÉ LATTE \$7

TEA

TROPICAL PEONY \$5
white tea, rose, pineapple, coconut

SERENITY \$5
chamomille, lemongrass, rooibos, vanilla

GEN MAI CHA \$5
japanese green tea, roasted rice

LEMONGREEN \$5
chinese green tea, lemongrass

EARL GREY RESERVE \$5
black tea, bergamot, blue corn flowers

COOL MINT \$5
caffeine-free peppermint

EXECUTIVE PASTRY CHEF DANIEL SKURNICK
04.12.18