

DESSERT COCKTAIL

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

DESSERT WINE

ICE WINE, Anthony Nappa \$108
'Enzo', Finger Lakes, NY 2013 (375ml)

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

MOSCATO D'ASTI, Coppo \$14/56
'Moncavina', Piedmont, Italy 2018 (750ml)

SAUTERNES, Château De Malle \$20/\$160
Bordeaux, France, 2011 (750ml)

SAUTERNES, Château d'Yquem \$460
Bordeaux, France, 2010 (375ml)

TOKAJI ASZÚ ROYAL TOKAJI, 'Red Label' \$100
5 Puttonyos Tokaji, Hungary 2013 (500ml)

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 2012 (750ml)

RUBY PORT, Warre's \$30/\$222
Portugal 2003 (750ml)

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

GRAPPA

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

ARMAGNAC & COGNAC

HENNESSY VS \$16

CALVADOS - CHRISTIAN DROUIN VSOP \$17

REMY MARTIN VSOP \$19.5

HENNESSY PRIVILEGE VSOP \$25

CHÂTEAU DE LAUBADE ARMAGNAC 1982 \$49

HENNESSY XO \$52

HENNESSY 'PARADIS' \$167

DESSERT \$15

CRYING CHOCOLATE
malted ganache, vietnamese coffee ice cream

PASSIONFRUIT CHIBOUST
soufflé, crème, caramel

COCONUT FLAN
roasted pineapple sorbet, ginger spiced cake

BLOOD ORANGE BAO BING
blood orange sorbet, pomelo shaved ice, holy basil

BANANA CHEESECAKE
maple ice cream, spice cookie, bourbon

CHOCOLATE PISTACHIO CREMOSO
cherries, cocoa nibs, pistachio ice cream

MOCHI DOUGHNUTS
raspberries, matcha, vanilla cream

ORANGE WALNUT BUTTER CAKE
chocolate orange ice cream, orange marmalade

COFFEE

COFFEE \$4

ESPRESSO \$6

CAPPUCCINO \$7

CAFÉ LATTE \$7

TEA

TROPICAL PEONY \$6
white tea, rose, pineapple, coconut

SERENITY \$6
chamomille, lemongrass, rooibos, vanilla

PURITY \$6
ceylon black tea, peppermint, ginger root

JASMINT \$6
jasmine green tea, peppermint

LEMONGREEN \$6
chinese green tea, lemongrass

EARL GREY RESERVE \$6
black tea, bergamot, blue corn flowers

EXECUTIVE PASTRY CHEF DANIEL SKURNICK
01.31.20