

T A C R U L E E F A C

DESSERTS | RECOMMENDED PAIRINGS

Apple Pavlova, Sour Cream Cheesecake, Cider Caramel, Ginger-Molasses Crumble 10
Served with a 2-oz pour of Sauternes, Chateau d'Arche 20

Tarte au Citron, Raspberry-Crème Fraîche Semifreddo, Honey Madeleine, Earl Grey Syrup 10
Served with a 2-oz pour of Vouvray, Domaine Huet, 'Le Mont' 2008 6

Labneh Custard Cream, Pistachio Fairy Floss, Sumac, Kataifi 10
Served with a 2-oz pour of Taylor Fladgate 20 yr Tawny 14

Dark Chocolate Fudge Bar, Coconut Graham Cracker, Marshmallow, Crème Anglaise 10
Served with a 2-oz pour of Late Harvest Zinfandel, Dashe 2016 11

Artisanal Cheese Plate 18
Served with 5-oz pour of Cremant de Bourgogne Blanc, France NV 14

Warm Cinnamon-Sugar Doughnuts 10
Served with 5-oz pour of Moscato d'Asti, Risata NV 9

Ice Cream or Sorbet 9
Served with 5-oz pour of Moscato d'Asti, Risata NV 9

DESSERT WINES - 2 oz/bottle

GLASS / BOTTLE

Moscato d'Asti, Risata,
Piedmont, Italy 9/42

Riesling, Pacific Rim, 'Vin de Glacire,'
Columbia Valley, Washington 2012
375ml 10/40

Black Muscat, Quady, 'Elysium,'
California 2012 375ml 8/32

Orange Muscat, Quady, 'Essencia,'
California 2012 375ml 8/32

Recioto di Soave, Pra,
'Recioto della Fontane,'
Veneto, Italy 1996 375ml 12/55

Sauternes, Chateau d'Arche,
Bordeaux, France 2006 375ml 20/88

Vin Santo, Isole e Olena,
Tuscany 2005 750ml 16/82

Vouvray, Domaine Huet, 'Le Mont,' Loire
Valley, France 2008 375ml 6/30

Brachetto, Marziano Abbona, 'Bric
d'Appui,' Piedmont, Italy NV 375ml 8/50

Rasteau, Domaine du Trapadis, Rhone
Valley, France 2002 500ml 10/62

Late Harvest Zinfandel, Dashe,
Dry Creek Valley, Sonoma County,
California 2016 375ml 11/50

PORT - 2 oz

10 Year Tawny,
Taylor Fladgate 9

20 Year Tawny,
Taylor Fladgate 14

30 Year Tawny,
Taylor Fladgate 21

40 Year Tawny,
Taylor Fladgate 33

MADEIRA - 2 oz

Malmsey, Blandy's 5 yr 7

Malmsey, Blandy's 10 yr 9

SHERRY - 2 oz

Rare Amontillado, Bodegas
Lustau, 'Escuadrilla' 11

East India Solera,
Bodegas Lustau 10

Rare Cream, Bodegas Lustau,
'Solera Superior' 11

GRAPPA - 1 oz

Nonino, Moscato 24

Nonino, Chardonnay 24

Nonino UE,
Fragolino Cru 40

Il Poggione, Brunello di
Montacino 31

COGNAC - 2 oz

Courvoisier VS 9

Courvoisier VSOP 12

Hennessy VS 10

Hine Triomphe 40

Hine 1975 70

Martell Cordon Bleu 17

Remy Martin 1738 16

Remy Martin VSOP 13

Remy Martin XO 30

Remy Martin Louis XIII 200 (1oz)

Remy Martin Louis XIII 400 (2oz)

SINGLE-MALT SCOTCHES - 2 oz

The Glenlivet 12yr 14

Glenfiddich 12yr 14

Balvenie 12yr 16

Oban 14yr 18

The Macallan 12yr 18

The Macallan 18yr 38

The Macallan 25yr 200

Laphroig 10yr 14

Lagavulin 16yr 24

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% employee wellness charge is added to all guest checks to help offset the rising costs of wages and employee benefits