

**Executive Pastry Chef: Tim**

**Nugent**

**dessert**

*suggested wine pairings are listed below each dessert*

**Chocolate! Chocolate! Chocolate! 10.00**

milk chocolate mousse, chocolate pecan crust, chocolate gelato, chocolate sauce  
dessert available as mini bite for \$5.00 each  
*m. chapoutier, banyuls - ripe bing cherries and a touch of dark spice. 9*

**Bostini Cream Pie 9.50**

vanilla custard, chiffon cake, chocolate sauce  
dessert available as mini bite for \$5.00 each  
*nickel & nickel "dolce" - notes of caramel, vanilla, honey and tangerine. 22*

**Strawberry Rhubarb in Puff 9.50**

whipped cream  
*ben rye passito de pantelleria - dried apricot, citrus, hint of vanilla. 14*

**Crème Catalon Brûlée 9.50**

*beringer, "nightengale" botrytised semillon - floral notes of honeysuckle. 11*

**Pine Nut Tart 9.50**

candied kumquats  
*la marca prosecco -bubbles, bright pear & grapefruit. 10*

**Pistachio Gelato 8.00**

*marchese de frescobaldi, "pomino" vin santo - earthy notes, almond& leather. 18*

**Bergamot Orange Granita / Tangerine Sorbet 8.00**

*michele chiarlo, "nivole" moscato d'asti - refreshing, light elderflower, a hint of spice. 8*

**cheese plate 16.00**

**Sottocenere-** cow's milk, studded with truffle

**Robiola Bosina-** cow and sheep's milk, mild, sweet, silky

**Crottin-** goat's milk, meaty flavor, dense, earthy aroma

**coffee, tea & espresso drinks**  
**mighty leaf**

**teas:** 4.50

organic earl gray, green tea tropical, organic african  
nectar,  
organic mint mélange, chocolate orange truffle,  
chamomile citrus, english breakfast

**mr. espresso organic oakwood roasted coffee**  
3.75

**cappuccino** 4.50

**americano** 3.50

**lattè** 4.50

**espresso** 3.50

**mocha** 4.75

**hot chocolate** 4.50

**ice tea** 3.50

## aperitifs, digestives

amaretto di saronno, saronno, italy

9.

aperol, padua, italy

9.

campari, milan, italy

9.

carpano antica, turin, italy

9.

cinzano bianco, cinzano, italy

8.

cocchi americano, asti, italy

10.

cocchi sweet, astil, italy

8.

## amari

fernet branca, milan, italy

9.

cynar, milan, italy

9.

zucca, milan, italy

9.

ramazotti. milan. italy

## grappa

petroni, grappa di cabernet sauvignon

9.

gaja, darmagi, grappa

18.

gaja, sperss, grappa

18.

gaja, gaja & rey, grappa

18.

marchesi de' frescobaldi e jacopo poli 'luce',

grappa

18.

ornellaia, grappa

20.

## dessert wine

beringer 'nightengale' botrytised semillon

11.

st. supèry moscato, 2008

10.

ferrari-carano black muscat, 2007

10.

michele chiaro 'nivole' moscato d'asti, piedmonte,

2005

8.

## ports, maderia, vintage, tawny

### **madeira**

blandy's madeira, 5 yr  
7.

### **vintage**

dow's lvb, 2001  
7.

sandeman vintage, 2000  
9.

smith woodhouse, 1985  
20.

smith woodhouse, lbv 1999  
10.

taylor fladgate 'vargellas', 2008  
13.

## bourbon, rye

bulleit, lawerenceburg, kentucky  
10.

makers mark, loretto, kentucky  
10.

knob creek, claremont, kentucky  
10.

bookers, claremont, kentucky  
16.

evan williams single barrel, bardstown, kentucky  
12.

woodford reserve, versailles, kentucky  
12.

## scotch, single malts

glenfiddich 12 yr, highland  
12.

glenmorangie 10 yr, highland  
10.

macallan 12 yr, highland

## cognac, brandy, calvados

courvoisier, vsop, cognac, france

11.

rémy martin vsop, cognac, france

12.

martell vsop, cognac, france

11.

hennessy 'privilège' vsop, cognac, france

14.

cerbois, vsop, bas armagnac, france

10.

germain robin craft method brandy, mendocino, californ