

DINNER DESSERT

9

RHUBARB GALETTE

butter crust, almond gelato, passion fruit gelée

SALTED BUTTERSCOTCH SUNDAE

blondie bites, butter pecan gelato
raspberries, coconut-chantilly cream

“PB & M CANDY BAR”

peanut butter ganache, milk chocolate mousse
feuilletine, chocolate pearls, banana sorbet

AFFOGATO

chocolate-cinnamon gelato, espresso
amaro, cinnamon sugar twist

SORBET OR GELATO

trio of house made frozen treats

SEASONAL FRUIT PLATE

ARTISANAL CHEESES

bonne bouche/vermont
ewephoria gouda/holland
double cream cremont/vermont
dansk blue/denmark
fruit pairings

18

PASTRY CHEF

TONY MARCOS

06.04.15

AFTER DINNER COCKTAILS

12

LINUS & LUCY

peanut infused barrelhound blended scotch
lolita café coffee liquor, demerara, egg white

ESPRESSO MARTINI

avión espresso tequila, espresso
bailey's irish cream, frangelico

PAPER TRAIN

j.p. wiser rye whisky, aperol, amaro,
green chartreuse, lemon twist

PERFECT ENDING

Ruby Port, Sandeman, Douro 12

Madeira, The Rare Wine Co. Historic Series
Malmsey, Verdelho, Bual, Rainwater 16

Late Harvest Sauvignon Blanc,
Echeverria, 2007, Central Valley 15

Vouvray Moelleux "Le Mont", Huet, 2003 20

Tannat, Uruguay, NV 20

Isle of Jura Distillery Flight of Four 40

Johnnie Walker Blue 55

Bushmills 16yr Irish Single Malt Whisky 26