

◦ HOUSE DESSERTS ◦

DESSERT MARTINIS

ESPRESSO crème de cacao, kahlua, espresso	15
BROWNIE vanilla, crème de cacao, hazelnut	15

SPECIAL COFFEE DRINKS

IRISH COFFEE chantilly cream	13
CARAJILLO 43 espresso coffee & liquor 43 / ice	12
BAILEYS COFFEE whipped cream	12
DISARONNO COFFEE whipped cream	12

DESSERTS

CHOCOLATE CAKE decadent and rich with vanilla ice cream	12
CREAM CHEESE FROSTED CARROT CAKE	12
NEW YORK CHEESECAKE graham cracker crust, seasonal fruit	12
BUTTERSCOTCH BREAD PUDDING strawberry sauce, chantilly cream	12
CRÈME BRÛLÉE anise cranberry biscotti	12
ORGANIC STRAUS ICE CREAM / HOUSE SORBET vanilla, chocolate / strawberry	7

COFFEE

COFFEE Organic Goat Rock Roast Blend	4
LOOSE LEAF ORGANIC TEAS Earl Grey, English Breakfast, Jasmine Green, Chamomile, Peppermint	4
ESPRESSO	4
LATTE	5
CAPPUCCINO	5

PORT

FONSECA BIN 27	12
TAYLOR TAWNY 10 YR	12
TAYLOR TAWNY 20 YR	15

DESSERT WINE

RANCHO DE ORO PURO Late Harvest Sauvignon Blanc	12
BIALE Petite Syrah	16
ROYAL TOKAJI White Blend	15

SPECIAL TEQUILA

CASAMIGOS ANEJO*	19
CUERVO RESERVA DE LA FAMILIA	38
HERRADURA SELECCION SUPREMA EXTRA ANEJO	75
HERRADURA LEGEND 'BARRIL ACANALADO'	32
HERRADURA 150 ANNIVERSARY	125
DON JULIO 1942*	32
PARTIDA ELEGANTE EXTRA ANEJO	87
SIETE LEGUAS D'ANTONO EXTRA ANEJO	62

(ASK US FOR OUR FULL LIST OF SPIRITS)

SPECIAL WHISKEY / BOURBON / RYE

VAN WINKLE 10YR**	90
VAN WINKLE 12YR**	140
BLANTONS*	35
OLD FITZGERALD 13 YR*	70
WELLER RESERVE 7 YR (GREEN)	15
WELLER ANTIQUE (RED)	34
WELLER SPECIAL 12 YR (BLACK)*	40
WELLER FULL PROOF (BLUE)*	50
WELLER SINGLE BARREL (ORANGE)*	87
WELLER LARUE**	160
ELMER T LEE SINGLE BARREL SOUR MASH*	60
TAYLOR BARREL PROOF*	80
TAYLOR SINGLE BARREL*	50
TAYLOR SMALL BATCH*	30
GEORGE T STAGG*	90
STAGG JR*	47
THOMAS H HANDY SAZARAC RYE*	67
WHISTLE PIG RYE 'THE BOSS HOG' VIII*	90

SPECIAL SCOTCH WHISKEY

JOHNNY WALKER BLUE	40
MACALLAN 12 YR	20
MACALLAN 18 YR	50
ABERLOUR 12YR	28
AYCHENTOSHAN	21
BALVINIE 12 YR	21
LAPHROAIG 10YR	18

JAPANESE WHISKEY

KIKORI	13
TEITESSA 30 YEAR	75
BIKOKU	23
SUNTORY TOKI	13
KAMIKI	20



TO BEGIN

MEDITERRANEAN DIPS

hummus (chickpea), zuzu (carrot & tamarind),
mama ghanoush (smoked eggplant & pomegranate)
toubouli (herb salad) / pita

FIRST: INDIVIDUAL

SEASONAL KALE SALAD

pomegranate seeds, persimmon, asian pear, almonds, dried
cranberries, feta cheese / lemon vinaigrette

SECOND: CHOICE OF

WILD MUSHROOM RAVIOLI

maitake mushrooms, sun-dried tomatoes, arugula,
chili flakes, balsamic drizzle

SEARED KING SALMON

succotash, lemon basil garlic cream

BRAISED SHORT RIB

roasted delicata squash, red swiss chard, mashed potatoes,
creamy horseradish, red wine reduction

THIRD: INDIVIDUAL

CHOCOLATE CAKE

WINE SELECTION

WALT PINOT NOIR / ANDERSON VALLEY

SONOMA CUTRER CHARDONNAY / RUSSIAN RIVER