



DESSERT MENU

Tangerine Dreamsicle , honey-kumquat crunch cake, five spice-honey cream <i>2008 Chenin Blanc Ice Wine, Kiona, Red Mountain, Washington State</i>	8.00
Chocolate-Espresso Flourless Pave , hazelnut caramel sauce, white chocolate “snow” <i>2009 Brachetto d’Acqui, Castello Banfi, “Rosa Regale,” Piedmont, Italy</i>	8.00
Carrot Cake Deconstructed , toasted coconut, rum raisin ice cream, black sesame praline sauce <i>1982 Gran Reserva, Pedro Ximenez, “Don PX” Alvear, Montilla-Morilles, Spain</i>	8.00
BIN 36 Trio : pb&j whoopie pie, chocolate-smore donut, banana-malted white chocolate shake <i>2007 Late Harvest Semillon/Sauvignon Blanc, Chateau Cousteau, Cadillac, Bordeaux, France</i>	8.00
Tropical Fruit Trifle , madeleine cake, citrus crema, pineapple “caviar,” strawberry-mango sorbet <i>2007 Muscat, Jorge Ordonez, “Victoria #2,” Malaga, Spain</i>	8.00
Crème Brulée of the Day <i>Let us select the perfect dessert wine</i>	8.00
Housemade Sorbet	6.00
Housemade Ice Cream	6.00

DESSERT WINE

	full pour/half pour
2009 Moscato d’Asti , Cascinetta Vietti, Piedmont, Italy	8.50/4.25
2009 Brachetto d’Acqui , Castello Banfi, “Rosa Regale,” Piedmont, Italy	10.00/5.00
2006 Chardonnay/Welschriesling, Eiswein Cuvee, Kracher, Burgundland, Austria	35.00/17.50
2007 Late Harvest Semillon/Sauvignon Blanc , Chateau Cousteau, Cadillac, Bordeaux, France	7.50/3.75
2008 Black Muscat , Quady Winery, “Elysium,” Madera, California, USA	9.00/4.50
NV Tokay , Campbells, Rutherglen, Victoria, Australia	14.00/7.00
2008 Chenin Blanc Ice Wine , Kiona, Red Mountain, Washington State	20.00/10.00
2006 Vidal Ice Wine , Oak Aged, Inniskillin, “Gold,” Niagara Peninsula, Canada	44.00/22.00
2007 Muscat, Jorge Ordonez , “Victoria #2,” Malaga, Spain	15.50/7.75
2007 Banyuls , M. Chapoutier, Banyuls, France	10.00/5.00

SHERRY

full pour/half pour

Emilio Lustau, Solera Reserva, Jerez de la Frontera, Spain

East India Solera	10.00 / 5.00
PX, Pedro Ximenez, "San Emilio"	10.00 / 5.00

Domecq, Jerez, Spain

Dry Fino, "La Ina"	7.50 / 3.75
--------------------	-------------

Alvear, Pedro Ximenez, Montilla-Morilles, Spain

2008 Pedro Ximenez "de anada"	8.50 / 4.25
-------------------------------	-------------

Don Sherry, Bodegas Toro Albala, Spain

1982 Pedro Ximenez, "Grand Reserva"	15.00 / 7.50
2007 Pedro Ximenez, "Don PX"	11.00 / 5.50

PORT

Fonseca Bin #27	9.50 / 4.75
Graham's 6 Grapes	10.00 / 5.00
Dow's 10 Year Tawny	14.00 / 7.00
Taylor Fladgate 20 Year Tawny	25.00 / 12.50

MADEIRA

Cossart Gordon	
Bual, "Five Year Old," Madeira, Portugal	8.00/4.00

COGNAC

Courvoisier VS	9.50
Courvoisier Napoleon	20.00
Hennessey VSOP	14.00
Remy Martin VSOP	12.50

SMALL BATCH BOURBON

Baker's 7 Year	10.50
Booker's 8 Year	14.00
Knob Creek 9 Year	10.00

SINGLE MALT SCOTCH

Balvenie 12 Year	11.25
Balvenie 15 Year	14.00
Cragganmore 12 Year, Speyside	11.50
Glenfiddich, "Special Reserve," Highland	11.00
Glenlivet 12 Year, Highland	11.75
Laphroaig 10 Year, Islay	10.50
Lagavulin 16 Year, Islay	21.00
Macallan 12 Year, Highland	11.00