Coffee & Tea

Dolci

Formaggi

Scotch

Bourbon

Sweet Wines

Cognac, Brandy & Grappa

Coffee & Tea

CAFFÉ

by Illy

Espresso {5}
Doppio {7}
Latte {6}
Macchiato {6}
Cappuccino {6}

TÉ

by Dammann
{5}

Green Tea Sprinkled with Nanah Mint
Early Grey with a Blend of Unsmoked Chinese Teas
Black Tea with Caramelized Apple and Maraschino Flavors
Ceylon Black Tea with Orange Pekoe
Original Chamomile Tea
Herbal Peppermint

Dolci

Pastry Chef Tom Wellings

12

Panna Cotta
Vanilla Panna Cotta, Cherry Blossom Honey, Toasted Marcona Almonds
Maculan Torcolato {15}

La Zuppa Inglese
Mascarpone Custard, Rhubarb-Limoncello Granita, Macerated Blood Oranges
Brachetto D'Acqui {8}

Cioccolato
Dark Chocolate Ganache, Vanilla Szechuan Pepper Gelato, Cocoa Nib Tuile
Marco di Bartoli Marsala {20}

Bomboloni
Sardinian Ricotta Doughnuts, Burnt Honey Gelato
Maculan Torcolato {15}

Neapolitan Babà
Rum-Soaked Sponge Cake, Warm Roasted Pineapple, Pineapple Sorbetto
Donnafugata Ben Ryé {18}

Warm Mallorcan Brioche Bun & Pastry Cream "Ensaimada"
Tahitian Vanilla Gelato
Altesino Vin Santo {25}

10

Sicilian Pistachio Gelato

Sorbetto del Giorno

Formaggi

3 for 18 or 6 each

La Tur
La Tur showcases the best characteristics of all three milks; rich and creamy, but a bit tangy with a touch of gaminess. Slightly runny on the edge with a rich creamy interior.

Robiola Bosina
The pasteurized milk of Piedmont cows and sheep in this creamy and mild cheese with a tender rind make for a perfectly balanced set of flavors: mushroomy, salty, and sweet.

Taleggio
A pungent washed rind cow's milk cheese from Lombardy with a meaty flavor, fruity tang, and a soft texture. Taleggio has a strong aroma, but its flavor is comparatively mild.

Pecorino Gran Cru
Semi-hard raw sheep's milk cheese from Sardinia, matured for 18 months. Golden in color with a creamy texture, Gran Cru has a nutty intensity, with hints of grass and caramel overtones.

Blu '61
A gold medal winner in Italy, this luscious cow's milk blue from Treviso in the Veneto region is soaked in the local Passito di Raboso and topped with soaked cranberries.

Scotch

Japanese Malts

Hakushu 12 yr {15}

Nikka Taketsuru 12 yr {15}

Nikka Yoichi 15 yr {25}

Yamazaki 12 yr {14}

Single Malts

Ardbeg 10 yr {Islay} {15}

Auchentoshan 3 Wood {Lowland} {18}

Bowmore 15 yr {Islay} {21}

Glenlivet 12 yr {Speyside} {15}

Glenlivet 16yr {Speyside} {16}

Glenlivet 18yr {Speyside} {25}

Highland Park 18 yr {Orkney} {30}

Lagavulin 16 yr {Islay} {21}

Macallan 12 yr {Speyside} {16}

Samaroli 1977 Glenlivet {Speyside} {75}

Bourbon

(Small Batch & Single Barrels)

Blantons {15}

Buffalo Trace Single Oak {25}

E.H. Taylor Bourbon Barrel {18}

E.H. Taylor Single Barrel {18}

E.H. Taylor Small Batch {13}

Pappy Van Winkle 20 yr {40}

Pappy Van Winkle 23 yr {60}

Smooth Ambler's Very Old Scout 19 yr {18}

Willett "Double Bean" 9 yr {16}

Willett "The Natural" 21 yr {40}

Willett "No Chemist Allowed" 18 yr {30}

Willett "Southern BBQ" 8yr {15}

Sweet Wines

Dessert Wines

Brachetto D'Acqui {8/75}

Maculan Dindarello {10/42}

Maculan Torcolato {15/45}

Maculan Madoro {15/45}

Donnafugata Ben Ryé {18/84}

Marco di Bartoli Marsala Superiore 10 yr {20/100}

Altesino in Santo {25/129}

Port & Sherry

Taylor Fladgate LBV {10}

Taylor Fladgate 10yr {15}

Taylor Fladgate 20yr {20}

Gonzalez Byass Palo Cortado {18}

Cognac, Brandy & Grappa

Molinari Sambuca {9}

Martel VS {11}

Grappa Nonino Chardonnay {15}

Boulard Calvados VSOP {17}

Grappa Inga Barolo {17}

Poli Pinot Noir {18}

Pierre Ferrand 20 yr {20}