

Desserts

5.00	Fresh Ricotta w/ raisins, pistachios and spiced honey	1998 Domaine Cady <i>Chenin Blanc</i>	6.00
8.00	Vanilla bean panna cotta w/ fresh strawberries	2004 Morrone Vin Santo	11.00
8.00	Honey ice cream w/ warmed Black Mission figs	2001 Cru d'Arche Sauternes	9.25
8.00	Warm chocolate cake, caramel ice cream	NV Barros 20 Year Tawny	10.25
8.00	Peach blackberry cobbler w/ fresh cream	1999 Leitner Trockenbeerenauslese <i>Riesling</i>	13.00

Suggested Wines

Artisan Cheese Plate

14.00	Le Délice de Bourgogne – triple cream cow's milk; Burgundy; France	1999 Crusius	11.50
	Le Provençal – fresh goat's milk with herbs and olive tapenade; Provence, France	<i>Riesling</i>	
	L'Étivaz – artisan, farmstead, summer-alpine-grazed cow's milk; Switzerland		
	Gran Pascolo – fruity, salty, extra aged goat's milk; Sardinia, Italy		
	Gorgonzola DOP – smooth and creamy w/ a fruity finish, aged cow's milk; Novara, Italy		

Dessert Wines

6.00	1998 Dom. Cady <i>Chenin Blanc, Coteaux du Layon</i>	2006 Medici "Daphne" <i>Malvasia</i>	10.25
19.50	2000 Arvay Hefurtos Tokaji Aszu 6 Puttonyos <i>Furmint</i>	NV Luis Pato <i>Maria Gomes</i>	9.00
9.25	2001 Cru d'Arche-Pugneau Sauternes <i>Semillon/SauvBl</i>	2005 L'Hereu de Raventos i Blanc Cava Brut	10.00
13.00	1999 Leitner Trockenbeerenauslese <i>Riesling</i>	NV Montmarthe Champagne <i>Chard/Pinot</i>	18.00
11.00	2004 Morrone Vin Santo <i>Trebbiano/Malvasia</i>	NV Morton Brut <i>Pinot Noir/Chard/P Meunier</i>	9.00
10.25	NV Barros 20 Year Tawney		
14.75	1985 Dow's Vintage Porto		

Bubbles

Coffee & Tea

Cafe Americano 3.00 / Espresso 2.50 / Latte 3.50 / Cappuccino 3.50
Tea from Chaikhana: Chrysanthemum-Osmanthus 4.50 / Jasmine Flower Chain 6.00
Ben Shan Oolong 4.50 / Imperial Pu-erh 6.00 / Ceylon 4.00