

— *Dessert* —

Spiced Pumpkin Cake 15

Caramel Crème, Pepita Dragées & Brown-Butter Ice Cream

Bourbon Pecan Tart 15

Brown-Butter Chantilly Cream, Orange Marmalade &
Bourbon-Butter Pecan Ice Cream

Chocolate Peppermint Gateau 17

Chocolate Bavarian Cream,
Chocolate Sponge & White Chocolate-Peppermint Ice Cream

Ice Cream & Sorbet 12

(Choice Of Three Flavors)
Vanilla, Chocolate, Bourbon-Butter Pecan
Lemon, Grapefruit Campari, Spiced Orange

Artisanal Cheese Board

Candied Walnuts, Spiced Lavash, Fruit Preserves
16 for One Cheese | 23 For Two Cheeses
30 for Three Cheeses | 37 for Four Cheeses

Thomasville Tomme | Sweet Grass Dairy Farm | Thomasville, GA
Semi-Soft, Raw Cow's Milk, Earthy, Sharp & Herbaceous

Nottingham Gouda | Locksley Farmstead | Middleburg, VA
Semi-Firm, Cow's Milk, Nutty, Smooth & Sweet

Saint Angel Brie | Fromagerie Guiloteau | Belley, French Alps
Triple Cream Cow's Milk, Tangy, Creamy & Buttery

Moo & Blue | Firefly Farms | St. Accident, MD
Soft, Cow's Milk, Aged Four Months, Smooth, Bold & Rich

— *After Dinner Drinks* —

Espresso Martini 19

Titos Vodka, Flor de Cana Silver Rum,
Mr. Black Coffee Liquor, Orange Flower Water

Chartreuse Drinking Chocolate 18

Gianduja Milk & Dark Chocolate,
Chartreuse Vegetal Marshmallow

Buena Vista Irish Coffee 14

Irish Whiskey, Brown Sugar Syrup,
French Press Coffee, Chilled Sweet Cream

FRENCH PRESS COFFEE

Fair Trade Regular or Decaffeinated	7
Espresso	5
Cappuccino	6

LOOSE-LEAF TEA - 4

Chamomile | Earl Grey | Moroccan Mint | Sencha Green

DESSERT WINE

Tokaji Aszu, 5 Puttonyos, Disznókő, Hungary 2013	23
Quinta do Noval, Black Reserve Port, Douro	12
Quinta do Bom Retiro, Romas Pinto, 20 Yr Tawny Port, Douro	30
Pedro Ximénez, Alvear Solera 1927, Montilla-Moriles, Spain	17

HALF BOTTLES (375ML)

2012 HEXAMER, Meddersheimer Altenberg, Eiswein, Nahe	140
2016 FAR NIENTE, Dolce, Napa Valley	129

