

### DESSERT WINE

Moscato d'Asti, La Morandina, Italy '14	\$10
Sauternes, La Fleur d'Or, France '11	\$13
Vin de Paille, Domaine Rolet, France '07	\$16
Vin Santo, Domaine Sigalas, Greece '05	\$19

### FORTIFIED WINES

Cockburn's Ruby Port	\$10
Cossart Gordon Medium Rich Bual Madeira	\$13
Dow's 20 Year Old Tawny Port	\$12
Lustau 'East India' Solera Sherry	\$9
Lustau 'Emperatriz Eugenia' Olorosso Sherry	\$14
Warre's 10 Year Old Tawny Port	\$11

### BRANDIES

Bas-Armagnac, Ravignan '85	\$17
Cognac, Delamain XO	\$18
Cognac, Grateaud 'Bouquet de Borderies' 5-10 Yrs	\$13
Cognac, Hennessy VSOP	\$16
Calvados, Lemorton	\$15
Calvados, Camut, 6 Yrs	\$14
Calvados, Camut, 12 Yrs	\$18
Calvados, Camut, 18 Yrs	\$24
Grappa, Pinot di Poli	\$12
Pear Brandy, Poli	\$14

### DIGESTIFS

Amarretto, Luxardo	\$9
Amaro, 'Bassano', Nardini	\$10
Amaro, Montenegro	\$11
Cardamaro	\$13
Fernet-Branca	\$9
Grand Marnier	\$11
Limoncello, Pallini	\$9
Sambuca, Lazzaroni	\$9
Nux Alpina	\$12

### DOMESTIC CHEESE ASSORTMENT

Provided by Stinky Brooklyn

\$15

ADK Tomme- Raw Sheep, Fonda, NY

Middlebury- Blue Cow, Leicester, VT

Sofia- Pasteurized Goat, Greenville, IN

### DESSERT

\$9

Frozen Pistachio Nougat- macerated fruit

Chocolate Brioche Pudding- caramel ice cream

Flourless Cappuccino Cheesecake- chocolate sauce

Affogato- caramel ice cream, whipped cream

Pumpkin Pie Brulée- candied pumpkin seeds, whipped cream

Ice Cream & Sorbet

\$2/scoop

Vanilla | Caramel | Mocha Chocolate

Coconut Sorbet

seasonal selections change daily

hot chocolate or butterscotch sauce \$2