

### DESSERT WINE

Moscato d'Asti, La Morandina, Italy '14	\$10
Faye D'Anjou, Bois-Briancon, France '10	\$13
Tokaji, Oremus, Hungary '14	\$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

### BRANDIES

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

### DIGESTIFS

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

### FRENCH CHEESE ASSORTMENT

Provided by Stinky Brooklyn

\$18

Beaufort- Raw Cow, Savoie

Brebirousse d'Argental- Pasteurized Sheep, Rhone-Alpes

Delice Des Deux Sevres Poitou-

Ash-Rind Goat, Poitou-Charentes

### DESSERT

\$9

Frozen Pistachio Nougat- macerated fruit

Chocolate Brioche Pudding- caramel ice cream

Stone Park Cheesecake- berry compote

Affogato- caramel ice cream, pistachio biscotti

Passion Fruit Crème Brûlée- chocolate almond tuiles

Ice Cream & Sorbet

\$2/scoop

Vanilla | Caramel | Mocha Chocolate

Coconut Sorbet

seasonal selections change daily

hot chocolate or butterscotch sauce \$2