



C H E E S E

MOSES SLEEPER | *cows' milk, vermont*
milky texture, essence of cauliflower, white mushroom aroma

O'BANON | *goats' milk, indiana*
light, palate-cleansing, hints of bourbon

CABOT CLOTHBOUND CHEDDAR | *cows' milk, vermont*
savory and nutty, slight tang with caramel sweetness

BAYLEY HAZEN BLUE | *raw cows' milk, vermont*
creamy blue with spice characteristics, toasted nut essence

DÉLICE DES CRÉMIERS | *cows' milk, france*
rich and creamy, whipped texture, notes of crème fraîche

three cheese
fifteen dollars

five cheese
twenty-five dollars

D E S S E R T

LEMON, HONEY, OLIVE OIL
white chocolate lemon cream, lemon granité, honey ice cream, powdered olive oil

HAZELNUT CRÈME BRÛLÉE
whipped ganache gianduja, chocolate lace tuile

BLUEBERRY LAVENDER TORTE DE VERONA
drambuie sponge cake, poached blueberries, mascarpone cream, lavender ice cream

GUANAJA CHOCOLATE SPHERE
sea salt caramel, guinness foam

DULCEY BLOND CHOCOLATE TRES LECHES
milk-soaked almond cake, blond chocolate ice cream, blond chocolate powder

fifteen dollars



A F T E R D I N N E R T R I O S

VINTAGE DATED PORT

Gould Campbell 1980
Graham's 1994
Port Rocha 2003

flight for forty dollars

HIGHLAND SINGLE MALTS

Macallan 15 Year, Fine Oak
Macallan 18 Year
Macallan 25 Year

flight for one hundred fifteen dollars

LATE HARVEST

Inniskillin Vidal, Icewine, Niagara Peninsula, Canada 2012
Royal Tokaji Wine Co., Red Label, 5 Puttonyos, Tokaji, Hungary 2008
Donnafugata, Ben Ryé, Passito di Pantelleria, Sicily, Italy 2012

flight for twenty-eight dollars

D E S S E R T W I N E S

Neige, Apple Ice Cider, Ontario, Canada NV	3 oz	16
Felsina, Vin Santo, Chianti Classico, Tuscany, Italy 2003	3 oz	24
Vietti, Moscato d'Asti, Piedmont, Italy 2014	6 oz	12
Ferreira, 20 Year Tawny, Port	3 oz	18
Cossart Gordon, 15 Year Bual, Madeira	3 oz	17
Blandy's, 15 Year Malmsey, Madeira	3 oz	16