

DESSERT

Beignets with maple ice cream, caramel and mango marmalade 10.

Citrus Carpaccio with green apple-basil sorbet 11.

Coffee and Vanilla Sundae with pecan bisquit 12.

Caramel and White Chocolate Trifle with apricot gelée 15.

Apple Strudel with pecans and prune armagnac ice cream 12.

Pistachio Dark Chocolate Dome with pistachio ice cream and amaretto gelée 12.

Modern Cheesecake with almond crumble, raspberry and 'fromage blanc' sorbets 11.

Hazelnut Dacquoise with milk chocolate chantilly 11.

Ice Cream or Sorbet, choice of three flavors 9.

Cheese 4. per piece

Petit Billy-Goat, Loire

Valencay-Goat, Loire

Pyrenees Brebis-Sheep, Southwest

Mistura Beira-Cow & Sheep, Portugal

Quadrello di Bufala-Buffalo, Lombardy

Gres de Vosges-Cow, Alsace

Stravecchio-Cow, Wisconsin

Valdeon Blue-Goat, Sheep & Cow, Spain

COFFEE AND "T"

Iced Matcha Latte 6.

La Colombe Philadelphia, PA

Coffee 4. Espresso 3²⁵ Cappuccino 4²⁵

"T" Vancouver, Canada 6.

MoMA Blend

Imperial English Breakfast

Imperial Earl Grey

Pear Tree Green

Jasmine Green Oolong

Decaffeinated Earl Grey

Decaffeinated English Breakfast

Herbal Spiced Chai

Vanilla Rooibos

Harmony

DESSERT AND FORTIFIED WINES

Villa Giada Moscato d'Asti, Piedmont 2006 8.

Albert Seltz Sylvaner "La Colline aux Poiriers," Alsace 2001 16.

Kracher Auslese *Cuvée*, Neusiedlersee 11.

Tokaji Classic Winery *Late Harvest*, Hungary 2004 10.

Olivares Monastrell Dulce, Jumilla 2003 12.

MADEIRA

Sercial, The Rare Wine Company, *Charleston Special Reserve* 16.

Verdelho, Vinhos Barbeito, 1981 Vintage 38.

Boal, The Rare Wine Company, *Boston Special Reserve* 16.

Boal, D'Oliveiras, "Harvest", 1983 32.

Malmsey, The Rare Wine Company, *New York Special Reserve* 16.

PORT

Fonseca, Bin 27 12.

Smith Woodhouse, Lodge Reserve 10.

Churchill's, 10 Year Tawny 13.

Graham's, 20 Year Tawny 18.

Quinta do Noval, 40 Year Tawny 34.

Taylor-Fladgate, Late Bottled Vintage 2003 12.

Croft, 2000 Vintage 23.

Broadbent Selections, 1997 Vintage 21.