



SUNDAY BRUNCH DESSERTS

WARM TOFFEE BROWNIE 9.

vanilla and chocolate sauce, vanilla bean gelato
Tron, Tempranillo, "Insomnia," Applegate Valley 12.

LEMON TART 8.

honey cream, pine nut praline
Arbor Brook, "Sydney," Semillon 8.

VANILLA BEAN PANNA COTTA 9.

fresh berries, langues de chat
Francis Tannahill, "Passito" 2008 8.

WARM PEAR & WALNUT CRISP 9.

vanilla bean gelato
Domaine De L'Alliance, Sauternes 2009 12.

PASTRY CHEF

SHELLY DU PLESSIS

DESSERT WINES

Arbor Brook, "Sydney," Semillon 2008	8.
Brooks, Riesling, Tethys, Late Harvest 2010	8.
Domaine De L'Alliance, Sauternes 2009	12.
Dolcé, Napa 2005	22.
Francis Tannahill, "Passito" 2008	8.
M. Chapoutier, Banyuls 2007	9.

MADEIRA | SHERRY

Hidalgo, Sherry, Napoleon Amontillado	7.
Hidalgo, Sherry, Oloroso, "Faraon"	7.
Rare Wine Company, New York, Malmsey	10.
Toro Albalá, Sherry, Don PX, Gran Reserva 1982	14.

PORTS | FORTIFIED WINES

Barnard Griffin, Syrah Port 2005	7.
Croft 2000 Vintage	13.
Domaine Quinta do Infantado, "LBV" 2001	7.
Fonseca, 20 Year Tawny	12.
Prive, Pinot Noir, Ruby Port NV	11.
Tron, Tempranillo, "Insomnia," Applegate Valley	12.
Warre's Warrior	6.

COGNAC | ARMAGNAC

Hardy XO	37.
Hennessy Paradis	110.
Hennessy XO	42.
Hennessy VSOP	13.
Hine Rare and Delicate	19.
Kelt VSOP	16.
Remy Martin VSOP	12.
Remy Martin XO	36.
Sempe 15 yr Armagnac	19.

SCOTCH | SINGLE MALT

Balvenie Doublewood	14.
Balvenie Portwood	51.
Bowmore 18 yr	22.
Dalwhinnie 12yr	15.
Glenfiddich 12yr	10.
Glenlivet 12 yr	10.
Glenmorangie 10 yr	12.
Glenmorangie 18 yr	28.
Lagavulin 16 yr	22.
Laphroaig 10 yr	13.
Macallan 12 yr	13.
Macallan 18 yr	41.
MacTarnahan 15 yr	11.
Oban 14yr	19.
Springbank 10 yr	14.
Talisker 10 yr	13.