



**DOLCI \* DESSERT \* POSTRE**

**Bread Pudding \$8**

Brandied pears and raisins with  
hazelnut crème anglaise

**Lemon Crème Brûlée \$7**

A unique version of the French classic

**Bittersweet Chocolate Cobbler \$8**

Served warm with housemade vanilla bean gelato

**Carrot-Pecan Cake \$8**

With cream cheese frosting

**New York Cheesecake \$7**

With an amaretti cookie crust and mandarine sauce

**Gelato and Sorbetto \$6**

Ask for housemade selections.  
Served with biscotti

*Pastry Chef: Eddie McKinski*



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**DESSERT WINE**

Moscato d’Asti, Paolo Saracco 2007	7.00
Recioto di Soave “l Capitelli”, Anselmi 2001	8.00
Torcolato, Maculan 2002	10.00
Muscat, Domaine du Mas Rouge	6.00

**PORT**

Ramos-Pinto Ruby (NV)	6.00
Ramos-Pinto Tawny (NV)	6.00
Warre’s Otima Tawny 10 yr	10.00
Warre’s Otima Tawny 20 yr	13.00
Warre’s Late Bottled Vintage 1999	10.00
Niepoort Colheita 2003 (LBV)	8.00
Ramos-Pinto, Quinta de Ervamoira 10 yr	8.00
Ramos-Pinto, Quinta do Bom Retiro 20 yr	12.00
Ramos-Pinto, 30 yr	18.00
Churchill’s 10 yr	10.00

**SHERRY**

Hidalgo, Cream Napoleon (sweet)	8.00
Hidalgo, Amontillado (medium)	8.00
Hidalgo, La Gitana Fino (dry)	6.00
Don Pedro Gran Reserva 1979	14.00

**MADEIRA**

Miles 10 yr	10.00
Rare Wine Co. Historic Series, Boston Bual	12.00
Rare Wine Co. Historic Series, New York Malmsey	12.00

**COGNAC, ARMAGNAC & BRANDY**

Sempe Armagnac VSOP	8.00
Sempe Armagnac 15 yr	15.00
Martell VS	8.00
Courvoisier VS	8.00
Hennessy VS	8.00
Remy Martin VSOP	9.00
Hennessy XO	20.00
Hine VSOP	12.00
Boulard Calvados	9.00
Clear Creek Pear Brandy	8.00
Clear Creek Plum Brandy	8.00
Clear Creek Apple Brandy	8.00
Germain-Robin	8.00

**GRAPPA – ITALIAN & DOMESTIC**

Jacopo Poli Moscato	12.00
Jacopo Poli Vespaiolo	12.00
Jacopo Poli Torcolato	12.00
Jacopo Poli Merlot	12.00
Jacopo Poli Pinot Noir	12.00
Jacopo Poli Sarpa (blend)	8.00
Jacopo Poli (wood aged in Cabernet)	12.00
Chiarlo Barolo	14.00
Marolo Chamomile infused Liqueur	10.00
Banfi Brunello	12.00
Clear Creek Nebbiolo	9.00
Clear Creek Sangiovese	9.00
Clear Creek Pinot Gris	9.00

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