

O d e t t e

..... dessert

chocolate chip bread pudding..... 7

maple whipped cream, salted caramel, toasted pecans

pairing: rare wine co. 'savannah' madeira.....12

pear galette 7

cardamom anglaise, shortbread crumble

pairing: pierre sparr riesling.....9

sweet potato crème brûlée 7

maple candied walnuts

*gluten-free

pairing: elijah craig 12 yr.....8

ice cream sandwich..... 5

ask your server about today's flavors

pairing: terres secretes cremant rosé brut.....12

..... cheese

selection of regional cheeses (3).....14

housemade jam, spiced pecans, toasted bread

pairing: bodegas yuste 'aurora' oloroso sherry.....10

..... drinks

white lion traditional tea 3

ambassador's earl grey, earl grey decaffeinated,
green passion, ginger peach

coffee..... 2.5

french press..... 4



pastry chef: cara williams

..... after dinner
wine

moscato d'asti. piquitos.....7/28
sherry. lustau amontillado 'los arcos'.....8
sherry. lustau east india solera.....10
sherry. bodegas yuste 'aurora' oloroso.....10
madeira. rare wine co. 'savannah'.....12
port. niepoort ruby.....7
port. taylor fladgate 10yr tawny.....9
sauternes. maison sichel, 375ml.....14/52



..... digestif
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amaro averna {caramel, citrus, herbs}..... 8
amaro cardamaro {burnt caramel, berries}7
amaro fernet branca {menthol, eucalyptus}..... 8
amaro ramazzatti {blood orange, licorice} 8
amaro meletti {anise, saffron}.....7
amaro sfumato {date, smoke}.....7
amaro zucca {rhubarb, cardamom}.....7
carpano antica vermouth {fig, vanilla}.....7



..... featured bourbon
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elijah craig 12yr {vanilla, caramel, brown sugar, oak spice}.....8
booker's {smoky charcoal, intense fruit, tobacco}.....15
eagle rare 10yr {honey, white pepper, toffee, leather}.....10
basil hayden's {spice, tea, mint, vanilla, honey}.....11

