

DESSERTS

honey semifreddo 18 mo. comté, honeycomb 19

fig tart (page 224) blackberry, red shiso, fig leaf 17

galette peach, almond, roasted corn 16

café mascarpone, espresso, buckwheat 16

digestifs

zucca 13

amara l'arancia rossa 13

gotha settemezzo 18

bordiga centum herbis 16

faccia bruto amaro alpino 14

faccia bruto amaro gorini 14

fred jerbis amaro '16' 14

forthave marseille 24

cardamardo 13

dessert wines

chateau doisy-verdines sauternes 2015 22

domaine de rancy "rivesaltes ambré" rivesaltes 2000 18

barros tawney port 20yr 22

julien labet "chercheurs d'or" jura 2009 (375ml) 350

*A 20% service charge is added to every check
for our team both in the kitchen & the dining room.
This goes to help pay & supplement base wages,
health insurance & employee benefits.*

Tipping is not expected, but you are welcome to do so if you wish.

chartreuse

juane

20

spirits

maison rouge cognac	VS	12
pierre ferrand selection des anges (1oz)	VSOP	40
pierre ferrand 1840 cognac		16
claque-pepin calvados		20
jacoulet petit brandy de bourgogne		12
maurichos mezcal 'espadin con cacao'		26
5 sentidos mezcal 'pascual jabali'		30
bardstown bourbon	6 year	28
bas-armagnac	25 years ans d'age	25
baardseth congac	vsop	18
hudson 'big lights, big bourbon'		20
glenfidich single malt scotch	14 yr	23
trimbach liquer de poire		14
delord blanche armangac		16
lost whiskey high rye single barrel		23
forthave 'brown' coffee liqueur		24

espresso

ceremony coffee medium roast, colombia & brazil

sans alcohol

leitz 'eins zwei zero' de-alcoholized	riesling	15
---------------------------------------	----------	----