

AFTER



DINNER

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DARK CHOCOLATE CRUMB CAKE 14  
Banana, Black Walnut  
*Suggested Pairing: Quinta do Têdo Ruby Port - 15*

CAROLINA GOLD RICE PUDDING 14  
Strawberry, Meyer Lemon, Oat  
*Suggested Pairing: Tatomer Auslese - 12*

CREMA COFFEE SEMIFREDDO 13  
Fennel, Wildflower Honey  
*Suggested Pairing: Gorini Amaro - 20*

EARL GREY SHERBET 11  
Cookie Butter, Lavender  
*Suggested Pairing: Domaine Barroubio Muscat - 12*

## Dessert Cocktails

STRANGE BREW 17  
Borghetti Espresso Liqueur, Amaro, Cardamom

REVOLVING DOOR 23  
HUSK Angel's Envy, Amaro, Brown Sugar

## Coffee & Tea

CREMA COFFEE ROASTERS 5

HIGH GARDEN TEA 6

## Dessert Wine

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|--|--|----|
| DOMAINE BARROUBIO<br>Muscat                | “Muscat de St-Jean” Minervois, France ‘18<br><i>preserved citrus, pear</i>             | 12 |
| CHÂTEAU SIMON<br>Sémillon, Sauvignon Blanc | “Sauternes” Bordeaux, France ‘20<br><i>ripe orange, honey, dried apricot</i>           | 13 |
| TRIMBACH<br>Gewürztraminer                 | “Vendages Tardives” Alsace, France ‘14<br><i>grapefruit, orange blossom, lemon oil</i> | 22 |
| TATOMER<br>Riesling                        | “Auslese” Santa Barbara, California ‘21<br><i>nectarine, lemon, green apple</i>        | 12 |
| ROYAL TOKAJI<br>Furmint, Hárslevelű        | “Red Label” Tokaj, Hungary ‘17<br><i>plum, white peach, cardamom, clove</i>            | 22 |
| TESAURO<br>Corvina, Rondinella             | “Valpolicella” Verona, Italy ‘20<br><i>blackberry jam, raisin, vanilla, spice</i>      | 14 |

## Fortified Wine

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|---------------------------|---|----|
| QUINTA DO TEDO<br>Ruby    | “3 Year” Duoro, Portugal<br><i>strawberry, black cherry, orange zest</i>                  | 15 |
| QUINTA DO TEDO<br>Tawny   | “8 Year” Duoro, Portugal<br><i>dried apricot, hazelnut, raisin, caramel</i>               | 15 |
| QUINTA DO TEDO<br>LBV     | “2015” Duoro, Portugal<br><i>blackberry, black cherry, spiced nuts</i>                    | 15 |
| RARE WINE CO.<br>Sercial  | “Charleston” Madeira, Portugal<br><i>dried fig, honey, candied citrus, caramel</i>        | 16 |
| RARE WINE CO.<br>Verdelho | “Savannah” Madeira, Portugal<br><i>candied citrus, ginger, spicy honey</i>                | 16 |
| RARE WINE CO.<br>Malmsey  | “New York” Madeira, Portugal<br><i>coffee, toffee, earthy truffle, spices</i>             | 16 |
| VALDESPINO<br>Fino        | “Inocente” Jerez de la Frontera, Spain<br><i>saline, almond, citrus, minerals</i>         | 12 |
| VALDESPINO<br>Amontillado | “Tio Diego” Jerez de la Frontera, Spain<br><i>raisin, fig, toffee, hazelnut, sea salt</i> | 12 |
| VALDESPINO<br>Oloroso     | “20 Year” Jerez de la Frontera, Spain<br><i>toasted almond, dark cocoa, apricot</i>       | 24 |