THE END

Pair any dessert with Rémy XO 1oz 19 2oz 36

ESPRESSO & BROWNIE PARFAIT 13
Espresso Mousse / Valhrona Milk Chocolate
Hazelnuts

POUND CAKE 13
Strawberry / Basil / Royal Icing

EARL GREY PANNA COTTA 13
Puffed Rice Granola / Blueberries

COCONUT CRÈME BRÛLÉE 13
Pineapple / Toasted Coconut
Shaved Chocolate

COMPOSED
CHEESE COURSE Market Price
Seasonal Selection

DESSERT WINES

2013 Les Cypres de Climens,
Barsac, France 15

2009 Lanciola Vin Santo del Chianti,
Tuscany, Italy 24

NV Martin Estate Port,
Rutherford, Napa Valley, California 25

NV Niepoort Tawny Port,
Douro, Portugal 8

NV Niepoort Ruby Port,
Douro, Portugal 9

2017 Niepoort 'LBV' Port,
Douro, Portugal 13

NV Ramos Pinto 'Quinta do Bom Retiro'
20-Year Tawny Port, Douro, Portugal 19

NV Ramos Pinto 30-Year Tawny Port,
Douro River Valley, Portugal 25

NV Rare Wine Co. 'Boston Bual',
Madeira, Portugal 14

NV Rare Wine Co. 'New York Malmsey',
Maderira, Portugal 14

NV Rare Wine Co. 'Charleston Sercial',
Madeira, Portugal 14

2018 Oremus Tokaji 'Noble Late Harvest',
Tokaji, Hungary 13

LOUIS XIII
Rémy Martin

THINK A CENTURY AHEAD

Each decanter is the life achievement of generations of cellar masters.
A blend of up to 1,200 eaux-de-vie, 100% from Grande Champagne

.5oz 100 1oz 200 1.5oz 300