

THE END

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

WHITE CHOCOLATE

MOUSSE PARFAIT 14

Berries / Pistachio

POPPY SEED CAKE 14

Blueberries / Lemon

EARL GREY PANNA COTTA 14

Puffed Rice Granola / Blueberries

COCOA CRÈME BRÛLÉE 14

Homemade Marshmallow / Snickerdoodle

COMPOSED

CHEESE COURSE Market Price

Seasonal Selection

DESSERT WINES

2013 Les Cypres de Climens,  
Barsac, France 15

2010 Lanciola Vin Santo del Chianti,  
Tuscany, Italy 24

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

2020 Oremus Tokaji 'Noble Late Harvest',  
Tokaji, Hungary 13



LOUIS XIII

*Remy 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