

## Dessert Wine

Château Petit Vedrines, Sauternes, 2010, France	22 / gl
Château d'Yquem, Sauternes, 2002, France (375ml)	495 / btl
Château d'Yquem, Sauternes, 2006, France (750ml)	750 / btl
Dom. Zind Humbrecht, "Clos Windsbuhl", France, 2004 (375ml)	145 / btl

## Port & Sherry

Sandeman, 1963	600 / btl
Fonseca "Bin 27"	14 / gl
Ramos Pinto "Quinta do Bom Retiro", 20 Year Tawny	26 / gl

## Cognac

Leopold Gourmet Age des Fleurs	23
Hennessy XO	45
Hennessy Paradis Imperial	330
Delamai Pale & Dry XO	28
Martell Cordon Bleu	39
Remy Martin VSOP	21
Remy Martin XO	46
Remy Martin Louis XIII	380
For the Aficionado 1/2 oz.	95
For the Connoisseur 1 oz.	180
For the Expert 1 1/2 oz.	280

## Armagnac

Larressingle X Armagnac	25	G. E. Massenez, France	
Chateau De Laubade XO	28	Poire Williams	16
Castarede, 1959	99	Mirabelle	16
Laubade Bas, 1956	118	Busnel Calvados, VSOP, France	18
Laubade Bas, 1945	325	Grappa Montalcino Banfi, Italy	20
Laubade Bas, 1930	345		

## Eau de Vie

## Dessert Menu

Crème Brûlée	19
Chocolate Bombe	19
Chocolate & Hazelnut Mousse, Hazelnut Daquoise	
Bittersweet Flourless Chocolate Cake	16
Vanilla Valhrona Crunch, Janes Ice Cream	14
Honey Glazed Crispy Croissant, Warm Chocolate Ganache, Crispy Raspberries	
Vanilla Panna Cotta	14
Caramel, Raspberry Coulis, Mixed Berries	
Soufflés	19
Grand Marnier, Dark Chocolate or Raspberry	
New York Cheesecake	18
Graham Cracker Crumb, Seasonal Fruit Compote	
Selection of Cheese	3 pieces 25
Truffle Tremor, Goat Cheese, CA	5 pieces 33
Hudson Flower, Sheep's Milk Cheese, NY	
San Andreas, Aged Sheep's Milk Cheese, CA	
Cavemaster Reserve Barden, Blue Cheese, VT	
Cato Corner Hooligan, Raw Cow's Milk Cheese, CT	
Crêpe Suzette	19
Selection of Ice Cream or Sorbet	14
Mixed Fruit Salad	14