



PORT & DESSERT WINES

Ramos Pintos, Ruby Port, Portugal	8 gl.
Ramos Pintos, 10 yr, Tawny Port, Portugal	10 gl.
Ramos Pintos, 20 yr, Tawny Port, Portugal	15 gl.
Ramos Pintos, 30 yr, Tawny Port, Portugal	25 gl.
Sandeman, 40yr, Tawny Port, Portugal	38 gl.
Robert Foley, Touriga Nacional, Port Style, Napa Valley, 2012	15 gl./ 90 btl.
Antoine Moueix, La Fleur Renaissance, Sauternes, FR, 2013	12 gl./ 100 btl.
Niepoort Colheita 10 yr, Tawny Port, Portugal, SP, 2011	10 gl./ 120 btl.
Banfi, Rosa Regale, Brachetto d'Acqui, Piedmont, IT, 2012	11 gl./ 40 btl.
M. Chapoutier, "Rimage" Banyuls, FR, 2011	10 gl./ 60 btl.
Selvapiana, VinSanto del Chianti Rufina, Tuscany, IT, 2007	20 gl./ 120 btl.
Chateau d'Yquem, Sauternes, FR, 2003	1,000 btl.



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SIPS

SCOTCH

Balvenie 14yr	18
Dalwhinnie 15yr	18
Dewar's	10
Glenlivet 12yr	15
Highland Park 12yr	15
Johnnie Walker Black	12
Johnnie Walker Platinum	25
Johnnie Walker Blue	45
Lagavulin 16yr	18
Laphroig 10 yr	15
Macallan 12yr	15
Macallan 18yr	35
Macallan 25yr	95
Oban 14yr	18
Glenmorangie 14y	16

COGNAC

Delamain Vesper	45
Martell Cordon Bleu	48
Pierre Ferrand Amber	12
Remy Martin VSOP	18
Remy Martin XO	45

LIQUORS & APERITIFS

Amaro Montenegro	10
Aperol	9
Benedictine	10
Campari	9
Chartreuse Green	12
Chartreuse Yellow	12
Chartreuse VEP	26
Disaronno Amaretto	10
Drambuie	10
Grand Marnier	12
Kubler Absinthe	12
Pernod	10
Luxardo Sambuca	10

CALVADOS

Busnel VSOP	10
Daron Fine	10

ARMAGNAC

Carbois XO	18
Domaine du Tariquet VSOP	12
Larrensinglé VSOP	12

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DESSERTS 12

Warm Chocolate Cake | Dark Chocolate Sauce | Black Peppercorn Ice Cream
Gianduja Hazelnut Tart | Caramelized Hazelnut | Hazelnut Praline Gelato
Pineapple Gelee Cheesecake | Pineapple Chips | Graham Crumb | Lime Sorbet
Classic Creme Brulee | Vanilla Bean
Boston Cream Pops | Popovers | Vanilla Cream | Chocolate | Crumble
Sticky Toffee Pudding | Butterscotch Sauce | Fig Crumb | Rum Raisin

BOOZY MILKSHAKE 15

Mint Julep | Mint Ice Cream | Bourbon | Chocolate Mint Ice Cream Sandwich

Coffee 3 | Espresso 4 | Cappuccino 5 | Wild Crafted Tea 5

Executive Pastry Chef | Olivier Maillard

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