

DESSERT MENU & SEPTEMBER 2010

STCHO CHOCOLATE POT DE CRÈME	9.
crème chantilly <i>Lagavulin Distiller's Edition 1993</i> <i>(Pedro Ximénez finish) 20.</i>	
BUTTERMILK SPICE CAKE	9.
Lillet sherbet, Capricious goat cheese, Zante currants <i>Haut-Mayne, Sauternes, France 2007 16.</i>	
FIG-&HONEY UPSIDE-DOWN CAKE	9.
pine-nut granola, caramel pine-nut ice cream, <i>Blandy's, Malmsey, 10-yr.-old Madeira 10.</i>	
OLIVE OIL AND CHOCOLATE	9.
olive-oil ice cream, milk-chocolate caramel, chocolate ganache <i>Lustau, Dulce Moscatel Sherry, Spain,</i> <i>solera 9.</i>	
CONFECTIONS	6.
plum, white chocolate, lemon macaroon, jasmine-&concord-grape cupquette, caramel-apple-&-ale tartlet <i>Marcel Weiss, "Fahrenheit 19,"</i> <i>Ice Wine, Austria, grüner veltliner 2005 13.5</i>	
YELLOW WATERMELON SORBET	8.
lapsong souchong, philo crisp <i>Elvio Tintero, "Sori Gramela,"</i> <i>Moscato d'Asti, Italy 2008 7.5</i>	

ABSINTHE BRASSERIE & BAR
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Luis Villavelazquez, Pastry Chef

DOMESTIC CHEESES

- BAYLEY HAZEN BLUE honeycomb
raw cow's milk, dry, nutty, grassy
Jasper Hill Farm, Greensboro, Vermont
- HUMBOLDT FOG yuzu marmalade
goat's milk, ash ribbon, creamy, tangy
Cypress Grove Chevre, Arcata, California
- FLAGSHIP peach jam
cow's milk, semi-hard, robust, nutty
Beecher's Handmade Cheese, Seattle, Washington
- HUDSON VALLEY CAMEMBERT maple walnuts
cow & sheep milk, buttery, silky, tangy
Old Chatham Shepherding Co., Old Chatham,
New York

IMPORTED CHEESES

- STILTON honeycomb
cow's milk, earthy, moist, minerally, fruity
Colston Bassett & District Dairy,
Nottinghamshire, England
- CLISSON peach jam
goat's milk, sticky, creamy, fruity
Union Laitière de la Venise Verte,
Bordeaux, France
- OSSAU IRATY fig cake
raw sheep's milk, firm, grassy, mild, sweet
M. Phillippe Salies, Pyrenées, France
- ROBIOLA BOSINA Marcona almonds
cow & sheep milk, smooth, balanced,
mellow sweetness
Caseificio dell 'Alta Langa, Piemonte, Italy

Single cheese 9. Selection of three cheeses 23.
Selection of five cheeses 40.

*Each of the above served with its condiment
& house-made walnut bread*

DESSERT & DIGESTIF COCKTAILS

FREIA	12.
Lemorton Calvados, Velvet Falernum clove spirit, & champagne. Served in a flute with a candied lemon twist	
SABER	12.
Appleton Reserve Rum, Lustau Moscatel Sherry, & Dolin Blanc Vermouth. Served up with a lemon twist	
NOMAD	9.
Diplomatico Rum, Raynal VSOP Brandy, Apricot bitters, & coffee. Served with whipped cream	
VELVET TANGO	11.
Raynal VSOP Brandy, Leopold's Black Berry Liqueur, Velvet Falernum clove spirit, & Cream. Shaken & served up with whipped cream	
LOST & FOUND	12.
Los Danzantes Reposado Mezcal, Amaro Averna, & grapefruit bitters, served up with orange peel	

DESSERT WINES

ANDRE ANDRIEUX	8.
Muscat de Beaumes de Venise, Rhone, France 2007	
HAUT-MAYNE	16.
Sauternes, France 2008	
PELLEGRINO	7.
Passito di Pantelleria, Italy, moscato 2006	
ELVIO TINTERO	7.5
Moscato d'Asti "Sori Gramela," Italy 2008	
ROYAL TOKAJI COMPANY	12.
"Red Label," 5 Puttonyos, Hungary, tokay 2005	
MARCEL WEISS	13.5
"Fahrenheit 19," Ice Wine, Austria, grüner veltliner 2005	
LES CLOS DE PAULILLES	10.
Banyuls, France grenache 2007	

PORT, SHERRY, & MADEIRA

QUINTA DO NOVAL, Black, Ruby Port n.v.	8.5
QUINTA DO NOVAL, LBV, Ruby Port 2003	9.
SMITH WOODHOUSE 10-year Tawny Port	10.
SMITH WOODHOUSE 20-year Tawny Port	18.
LUSTAU, Palo Cortado, Península Sherry, Spain	11.
LUSTAU, Dulce, Moscatel Sherry, Spain, solera	9.
BODEGAS TORO ALBALÁ	16.
Pedro Ximénez Sherry, Spain 1979	
BLANDY'S, Malmsey, 10-year-old Madeira	10.
COSSART GORDON	12.
Bual, 15-year-old Madeira	

SELECTION OF BRANDY

Please see our full list of spirits for more choices

PARK Vielle Fine Family Reserve, Cognac	26.
TESSERON XO 1953 Cognac	29.
HENNESSEY PARADIS EXTRA Cognac	30.
REMY MARTIN	180.
Louis XIII, Grande Champagne, Cognac	
DOMAINE BOIGNIERES	22.
Bas Armagnac, vintage 1993	
CHATEAU RAVIGNAN	23.5
Perquie, 1979, Armagnac	
LEMORTON RESERVE	21.
Vintage 1976, Domfrontais, Calvados	
ROGER GROULT RESERVE ANCESTRALE	28.
Calavados Pays D'Auge	

SELECTION OF TEA

from Mighty Leaf Tea Company 4.75

BLACK TEAS

Leaves of Provence
Organic English Breakfast
Himalayan Peak Darjeeling
Organic Earl Grey
Celebration
Bombay Chai
Earl Grey Decaffeinated

GREEN TEA (light caffeine)

Organic Hoji-cha

WHITE TEA (light caffeine)

Organic White Lotus

HERBAL INFUSIONS (no caffeine)

Chamomile Citron
Organic Verbena Mint
African Amber