

CRAFT	CHILLED GREEK YOGURT SABAYON <i>Yuzu Curd, Olive Oil Cake, Candied Kumquats and Yuzu-Yogurt Sherbet</i>	\$12
HISTORY	KINSHIP OPÉRA CAKE <i>Almond Feuilletine, Red Wine Simmered Prunes and Cardamom-Mint Ice Cream</i>	\$12
INGREDIENTS	CRANBERRY ORANGE VACHERIN <i>Poached Cranberries, Juniper Meringue, Quince Sorbet and Earl Grey Ice Cream</i>	\$12
INDULGENCE	OLD FASHIONED CAKE DONUTS <i>Butterscotch Pudding, Crispy Caramel Mousse and Doppelbock Ice Cream</i>	\$12
	MANGO MASCARPONE TERRINE <i>Passion Fruit Risotto, Cashew Streusel and Coconut Sorbet</i>	\$12
FOR THE TABLE	CARAMELIZED BANANA SPLIT <i>Fudge Brownies, Tutti Frutti Marshmallows, Vanilla Chantilly, Chocolate Sorbet, Mango and Vanilla Ice Creams</i>	\$24
	SHAVED TÊTE DE MOÏNE AND PONT L'ÉVÊQUE <i>Compressed Apples, Candied Pecans and Cranberry Currant Scones</i>	\$22
	SPRUCE BAKED DER WEICHEN GEHL <i>Whole Wheat Date Bread, Caramel Sawdust, Darden Ham Salad and Raisin Butter</i>	\$24

COFFEE **LA COLOMBE COFFEE ROASTERS**
Philadelphia, Pennsylvania

Coffee	\$6
Espresso	\$6
Cappuccino	\$7
Cafe Latte	\$7

ORGANIC TEA **BELLOCQ TEA ATELIER** \$7
Brooklyn, New York

BLACK

Bellocq Breakfast: *Indian, Chinese and Ceylon*

Darjeeling Second Flush: *Sourennee Estate, Darjeeling, India*

Earl Grey: *Ceylon, Blue Cornflowers, Sicilian Bergamot*

Gypsy Caravan: *Indian, Chinese, Rose Petals, Organic Chile*

GREEN

Dragonwell: *Zhejiang Province, China*

Genmaicha: *Sencha, Toasted Brown Rice, Uji-Tawara, Japan*

HERBAL

Le Hammeau: *Lemongrass, Lemon Verbena, Lavender,*

Rose Petals, Mint & Sage Blend

Chamomile: *Egypt*

Mint: *Oregon, USA*

Rooibos: *Cape Province, South Africa*

DESSERT WINES	Smith Woodhouse, 10 Year Tawny, NV	\$12
	Linden Vineyards, Late Harvest Vidal Blanc, Virginia, NV	\$13
	La Fleur D'Or, Sauternes, France, 2013	\$14
	Dr. Loosen, Wehlener Sonnenuhr Riesling Auslese, Germany, 2015	\$15
	David Ramnoux, Pineau des Charentes, Cognac, France, NV	\$16
	Grahams Vintage Port, 2000	\$30