

<b>CRAFT</b>	CHEESECAKE BAVAROIS <i>Quince Gelée, Poached Cranberries, Pistachio Crumble and Quince Sorbet</i>	\$12
<b>HISTORY</b>	FROZEN SWEET POTATO PIE <i>Candied Pecans, Butter Braised Sweet Potatoes, Toasted Meringue and Aniseed Ice Cream</i>	\$12
<b>INGREDIENTS</b>	FUYU PERSIMMON BRÛLÉE <i>Soft Hojicha Cake, Yuzu Pearls and Cardamom-Persimmon Sorbet</i>	\$12
<b>INDULGENCE</b>	DARK CHOCOLATE TORTE <i>Hazelnut Mousse, Lapsang Souchong Nuggets Dried Cherry Purée and Spiced Pear Sorbet</i>	\$12
	KINSHIP CANDY BAR <i>Pretzels, Peanuts, Caramel, Roasted White Chocolate and Salted Pretzel Ice Cream</i>	\$12
<b>FOR THE TABLE</b>	CARAMEL APPLE BREAD PUDDING <i>Dried Fruit Compote and Cider Caramel Ice Cream</i>	\$24
	AGED ROOMANO CHEESE TART <i>Honeycrisp Apple Confit and Fermented Honey</i>	\$18

<b>COFFEE</b>	<b>LA COLOMBE COFFEE ROASTERS</b> Philadelphia, Pennsylvania	
	Coffee	\$6
	Espresso	\$6
	Cappuccino	\$7
	Cafe Latte	\$7
<b>ORGANIC TEA</b>	<b>BELLOCQ TEA ATELIER</b> Brooklyn, New York	\$7
	<b>BLACK</b> Bellocq Breakfast: <i>Indian, Chinese and Ceylon</i> Darjeeling Second Flush: <i>Sourennee Estate, Darjeeling, India</i> Earl Grey: <i>Ceylon, Blue Cornflowers, Sicilian Bergamot</i> Gypsy Caravan: <i>Indian, Chinese, Rose Petals, Organic Chile</i>	
	<b>GREEN</b> Dragonwell: <i>Zhejiang Province, China</i> Genmaicha: <i>Sencha, Toasted Brown Rice, Uji-Tawara, Japan</i>	
	<b>HERBAL</b> Le Hammeau: <i>Lemongrass, Lemon Verbena, Lavender, Rose Petals, Mint &amp; Sage Blend</i> Chamomile: <i>Egypt</i> Mint: <i>Oregon, USA</i> Rooibos: <i>Cape Province, South Africa</i>	
<b>DESSERT WINES</b>	Smith Woodhouse, 10 Year Tawny, NV	\$12
	Linden Vineyards, Late Harvest Vidal Blanc, VA, 2012	\$13
	La Fleur D'Or, Sauternes, France, 2013	\$14
	Eugen Müller, Kirchenstück Riesling Auslese, Germany, 2016	\$15
	Paul Marie, Pineau des Charentes, Cognac, France, NV	\$16
	Grahams Vintage Port, 2000	\$30