

FIFTH

please select one of the following

NEW YORK CHEESECAKE

burnt butter whiskey sauce

Suggested pairing 2003 Chateau Suduiraut, Sauternes 24

PUMPKIN SPICE PANNA COTTA

spiced pepitas, pumpkin crumble, maple chantilly

Suggested pairing S. Balboa Late Harvest Malbec, 2017 16

COPPER POT COBBLER

Seasonal fruits, shortbread crumble

Suggested pairing Gunther Schlink "Eiswein" Reisling, 2018

BLACK PLUM TART

ginger thyme ice cream

Suggested pairing Graham's 20 year Tawny 20

BEANO'S MUDSLIDE CAKE

irish cream chantilly, coffee anglaise,
kahlua ice cream

Suggested pairing Graham's 30 Year Tawny 35

Porto

Flight of 3 Tawny Ports (2oz each)	50
Taylor Fladgate 10 Year Tawny	15
Graham's 20 Year Tawny	20
Graham's 30 Year Tawny	35
Dow's LBV 2011	14

Dessert Wines

Gunther Schlink "Eiswein" Reisling, 2018	18
Elio Perrone Moscato d'Asti, 2017	13
S. Balboa Late Harvest Malbec, 2017	16
Chateau Suduiraut Sauternes, 2003	24

**These items may be served raw or undercooked based on your specification,
or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food-borne illness*