



DESSERT WINES

Domaine Rolet Père et Fils, **Savagnin**, Côtes du Jura 201014
green walnut, lemon peel, antique mahogany, fennel bulb

Maculan ‘Dindarello’, **Moscato**, Veneto 201614
honey, orange blossom, pear confiture

Château Roumieu-Lacoste, **Semillon**, Sauternes 201514
honeyed apricot, honeysuckle, pineapple, coconut

Kiralyudvar, Tokaj Late Harvest ‘Cuvée Ilona’, **Furmint**, Hungary 200920
broiled peaches, warm spiced salted hazelnut

Isole e Olena, Vin Santo del Chianti Classico
Malvasia / Trebbiano, Tuscany 200620
caramel, maple syrup, roasted pine nut, dried apricot

FORTIFIED/RESURRECTED

SHERRY	MADEIRA
Enrique Hidalgo Fino Reserve 8	Rare Wine Co. Boston Bual Madeira 18
Borbon Orleans Manzanilla 8	Rare Wine Co. New York Malmsey
Valdespino Isabela Cream 8	Special Reserve Madeira 18
Lustau ‘Los Arcos’ Amontillado 10	
Bodegas Valdespino	PORT
Amontillado Contrabandista 12	Smith Woodhouse Late
Valdespino Moscatel 13	Bottled Vintage Port 11
	Dow’s Tawny Port 14
	Warre’s Port, 20 Year Tawny 15
MEAD	
Camelot Mead 11	

TEAS & BEANS

Coffee 5		Espresso 5
Latte / Cappuccino 6		Kyoto Black Cold Brew 6
Teas & Tisanes 8		
Calming - Emperor’s Chamomile, Mint Meritage, Fields of France Rooibos		
Energizing - Emperor’s Jasmine Pearls, Emperor’s Genmaicha, Crema Earl Grey		
Emperor’s Ruby Oolong 12		
2012 Vintage Pu-Erh with Smoked Cacao Nibs 12		

DESSERTS

CAFÉ CON LECHE 16
cold brew coffee mousse, sponge cake, banana walnut crumble, coffee tuile

CORN & PECAN FINANCIER 16
crème fraiche, lime cremeux, pecan praline ice cream, blackberry

CHOCOPAXO 16
roasted banana ice cream, passion fruit cream,
chocolate sable, candied pecans

RASPBERRY SUMMER PUDDING 16
lemon brioche, lemon cream, fromage blanc sorbet

COMPOSED CHEESE 16
seasonally inspired chef preparation

POTIONS & ELIXIRS

This collaborative menu is inspired by the sleep cycle. Dine, drink, and dream.

LULLABY 16
pierre ferrand ‘ambrè’ cognac, rittenhouse rye,
okinawa kokuto, weatherby’s orange saffron bitters, chamomile aroma
spirituous, rich, elegant

COBWEB 16
lustau amontillado sherry, bráulio amaro,
kyoto black cold brew coffee, dark chocolate oat milk
creamy, bitter, bold



LIBATIONS: DAVID MOR
PASTRY CHEF: JOVE HUBBARD