

## d e s s e r t s

Walnut **Baklava**, Medjool Date Confiture, Afghani Saffron Ice Cream, Bay Laurel Leaf Gelée,  
Greek Yogurt, Honey, Lemon and Cinnamon

Verrine of “Riz au Lait” **Rice Pudding** with Lebanese Arak Liqueur, Blood Oranges and Pistachios,  
White Wine Granita and Toasted Meringue

Sbrisalona “**Ricotta Cake**”, Sweet Polenta, Anise Scented Demi-Sec Fruits,  
Toasted Almonds, Pomegranate Molasses and Olive Oil Ice Cream

Almond Milk “**Blanc Manger**”, Pink Grapefruit Essence,  
Lapsang Souchong Tea Sorbet, Winter Citrus and Petite Pearls of Tapioca

Bittersweet Chocolate **Delice**, Candied Cocoa Nibs, Turkish Coffee Sorbet, Caramel and Crème Fraîche

New York Style **Cheesecake** “Crème” with Mountain Huckleberries,  
Meyer Lemon Sorbet, Chia Seeds and Crisp Honey Comb

The NAHA **Sundae** of Coconut Sherbet, Golden Pineapple, Lime, Sour Cream Waffle and Milk Jam

The NAHA **Cookie Assortment** of Biscotti, Macaron and Warm Baked Cookies

**\$15**

Selection of Housemade **Ice Creams** and **Sorbets**

**\$12**

## Craig Harzewski-Pastry Chef

### c h e e s e c o u r s e

**Sofia** American Ashed Goat’s Milk, *Capriole Farm*, Kentuckiana

**O’Banon** Chestnut Leaf Wrapped American Goat’s Milk, *Capriole Farm*, Kentuckiana

**Julianna** American Herb Crusted Goat’s Milk, *Capriole Farm*, Kentuckiana

**Mont St. Francis** “Lagunitas Imperial Stout” American Goat’s Milk, *Capriole Farm*, Kentuckiana

**Rocket’s Robiola** American Ashed “Italian Style” Goat’s Milk, Boxcarr, North Carolina

**Robiola Langhe** Italian Cow and Sheep’s Milk Blend, Piedmont, Italy

**Meadow Melody Reserve** American Raw Sheep and Cow’s Milk, *Hidden Springs Creamery*, Wisconsin

**Saint Malachi** American Washed Rind Raw Cow’s Milk Cheese, *Doe-Run Farm*, Pennsylvania

**Roquefort AOC** French Sheep’s Milk from the Caves of Carles, France

**Sainte-Maure AOC** French Ashed Goat’s Milk, Touraine, France

**Camembert** French Cow’s Milk, E. Graindorge, Normandy, France

**Tomme de Savoie** French Cow’s Milk, Savoie, France

**\$24/\$40**

## Dessert Wine & Port

2012 Maculan Marzemina • Madero • Trentino	19
2013 Wyncroft Riesling Ice Wine • Lake Michigan Shore	25
2008 Királydvar Tokaji Cuvée • Ilona	15
2011 Chateau Laribotte Sauternes	18
Kopke Tawny 10year • 20 year • 30year	14 • 18 • 30
Quinta De La Rosa 2008 Late Bottle Vintage	24
Warre's 2003 Vintage 375ml	75

## Cognac

Hardy XO Fine Champagne Park VSOP • <i>Borderies</i> Single Vineyard	18 • 20
Bache <i>Gabrielsen</i> American Oak	14
Hennessy VSOP <i>Privilege</i>	20
Hennessy Master Blender's <i>Selection N° 1</i>	24
Maxim Trijol VSOP • XO	18 • 25
Lherauds Fine Petite Champagne VSOP • 20 year	20 • 30
1975 <i>Borderies</i> – 30 years in oak.	40
Jean-Luc Pasquet Grand Champagne	14

## Sherry & Madeira

Bodegas Tradicion Oloroso • Palo Cortado	17 • 24
Bodegas Yusté Aurora Manzanilla • Amontillado • Oloroso • Pedro Ximenez	12ea.
Rare Wine Co. Sercial • Malmsey • Bual	15ea.

## After Dinner Spirits

Tariquet XO Bas-Armagnac	20
Marie Duffau Napoleon	12
Christian Drouin Couer de Lion Selection • VSOP	10 • 25
Jacopo Poli Aromatico • Morbida • Pear	15ea.
Candolini Grappa Bianco • Ruta	10 • 12
Peach Street Peach Brandy	21
Voćna Rakija Serbian Raspberry Brandy	13
Parce 12yr Columbia	16
Caña Brava 7year Panama	16
Don Q Single Barrel 2005 Limited, Puerto Rico	14
Mount Gay XO Barbados	16
Casa Noble Extra Añejo Single Barrel	25
Real Minero Mezcal Field Blend • Largo • Pechuga	28 • 28 • 33
Pernod Absinthe	20
Heritage Absinthe	17
Germain-Robin Absinthe	23
Chartreuse Yellow • Green	15
Chartreuse VEP Yellow • Green	28
Fernet Branca	10
Varnelli dell'erborista	18
Varnelli Sibilla	18
Varnelli Fantasia	16
Varnelli Caffè Moka	12
Amaro Nonino	12
Amaro Montenegro	10
Amaro Lazzaroni	10
Amaro Cinpatrazzo	12
Balsam Amaro	16