

## 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

Spring English **Trifle** of Macerated Strawberries, Vanilla Génoise, Limoncello Gelée,  
White Wine Granita, Honey Roasted Almonds and Toasted Meringue

Rhubarb **Crostata** with Mascarpone Mousseline, Hazelnut Ice Cream, Fragrant Blossoms and Orange Confit

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

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

Middle Eastern Inspired *Kazandibi* “Ottoman **Custard**”, with Pomegranate Sorbet, Bergamot,  
Pistachios, Preserved Apricots and Caramelized Filo

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

**Meadow Melody** American Sheep’s Milk, Hidden Springs Creamery, Wisconsin

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

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

**OMA Organic** Unpasteurized American Cow’s Milk, The Cellars at Jasper Hill, Vermont

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

**Petit Munster**, French Cow’s Milk, Alsace, France

**Triple Crème de Bourgogne à la Truffe**, French Cow’s Milk, Burgundy, France

**Régal de Bourgogne aux Raisin et Rhum**, French Cow’s Milk, Burgundy, France

**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

**Garrotxa** Aged Spanish Goat’s Milk, Girona, Spain

**\$24/\$40**

## Dessert Wine & Port

2012 Maculan Marzemina • Madoro • Trentino	19
2013 Wyncroft Riesling Ice Wine • Lake Michigan Shore	25
2008 Királydvar Tokaji Cuvée • Ilona	15
2001 Domaines de Rancy Maccabeau • Riveselates	15
2011 Chateau Laribotte Sauternes	18
Maxime Trijol Pineau des Charentes Blanc	10
Saracco Moscato d'Asti	10
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
Hine <i>Bonneuil</i> 2005 Single Estate	38
Bache <i>Gabrielsen</i> American Oak	14
Hennessy VSOP <i>Privilège</i>	20
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
Tariquet Blanche Armagnac 100% Folle Blanche	12
Marie Duffau Napoleon Armagnac	12
Christian Drouin Calvados Couer de Lion Selection • VSOP	10 • 25
Jacopo Poli Aromatico • Morbida • Pear	15ea.
Candolini Grappa Bianco • Ruta	10 • 12
Peach Street Peach Brandy	21
Bepi Tosolini <i>Fragola</i> Strawberry Liqueur	10
Parce 12yr Colombia	16
Caña Brava 7year Panama	16
Don Q Single Barrel 2005 Limited, Puerto Rico	14
Mount Gay XO Barbados	16
Casa Noble Extra Añejo	25
Real Minero Mezcal Field Blend • Largo • Pechuga	28 • 28 • 33
Pernod Absinthe	20
Heritage Absinthe	17
Chicago Distilling <i>Lanfrays Trigger</i> Absinthe	17
Germain-Robin Absinthe	23
Chartreuse Yellow • Green	15
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
Fernet Lazzaroni	10
Amaro Cinpatrazzo	12
Balsam Amaro	16
Rossa Amaro d'Arancia	12