

d e s s e r t s

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

Roasted Heirloom Apple **Crostata**,
Nutmeg Scented Mascarpone, Toasted Oat Ice Cream, Fennel and Lemon Confit

Verrine of Verbena **Pot de Crème**, Bartlett Pear, Genoise and Concord Grape Granita

Almond Milk “**Blanc Manger**”, Cranberry Essence, Hibiscus Sorbet, 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, Thyme, Pistachios, Preserved Apricots and Caramelized Filo

The NAHA **Sundae** of Milk Chocolate Ice Cream,
Dried Black Mission Fig Chutney, Tahini, Almond-Bulghur Crumble

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

Fleur de Maquis French Sheep’s Milk Cheese from Corsica

Ossau Iraty AOC French Sheep’s Milk from the Northern Basque Region

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

Brillat Savarin French Cow’s Milk Triple Crème, Ile de France

\$24/\$40

Dessert Wine & Port

2012 Maculan	
Marzemina • Madoro • Trentino	19
2006 Sigalas Vin Santo, Santorini	14
2001 Domaine de Rancy	
Maccabeau • Riveselates	15
2011 Château 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

Cognac

Hardy XO Fine Champagne	30
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>Privilege</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
Código 1530 <i>Origen</i> Extra Añejo	80
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	15
Yellow • Green	
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