

## Smoked Chocolate Tart 10

bourbon marshmallow | pickled blackberries

*Pairing: Quinta do Crasto LBV Porto 2011*

## Rye Molasses Cake 9

huckleberry compote | birch ice cream

*Pairing: Château Laribotte Sauteurnes 2015*

## Hewing 'Old Fashioned' 10

burnt orange custard | roasted cherries | pâte de fruit

*Pairing: Cesar Florido Moscatel Sherry Dorado*

## Gjetost Ice Cream Sundae 9

lingonberry | krumkake | white chocolate

*Pairing: Château Laribotte Sauteurnes 2015*

### CORDIAL & DIGESTIF

Cardamaro \$12

Sfumato \$12

Tattersall Fernet \$12

Lawless Fernet \$12

Matthiasson Vermouth \$30

Chartreuse - Yellow or Green \$14

### DESSERT & FORTIFIED

Château Laribotte Sauteurnes 2015 \$12

Cesar Florido Moscatel Sherry Dorado \$10

Quinta do Crasto 2011 LBV Porto \$12

⚡ These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

A service charge of 20% will be added to parties of 8 or more.