

# DESSERT



## “PUMPKIN PIE” GALETTE 12

local magdalena ‘big cheese’ squash,  
whipped cream, squash seed brittle

(This heritage squash is the grandma of our more conventional pumpkins. Despite the name, there’s no cheese)

## TARTA DE SANTIAGO 12

almond cake with olive oil whipped cream *gf*

## TACK ROOM CHOCOLATE MOUSSE 12

pecans, tart citrus cream & berries *gf*  
dense, untraditional & rich

## CHEESE AND FRUIT PLATE 13

cheese, fresh fruit, candied pecans,  
local chocolate, jam *gf*

# DESSERT WINES

**CHÂTEAU ROUMIEU-LACOSTE SAUTERNES \$13 /\$50 <sup>375</sup>**

Bordeaux, FR ‘11

## THE RARE WINE CO 11

Historic Series Charleston Sercial Special Reserve Madeira

## THE RARE WINE CO 11

Historic Series New York Malmsey Special Reserve Madeira

## WARRE’S PORT 12

10 Year Old Otima Tawny Porto

## WARRE’S PORT 18

20 Year Old Otima Tawny Porto



# AMARO & LIQUEUR

AVERNA 12  
BRAULIO AMARO 12  
NARDINI AMARO 13  
NONINO AMARO 21  
LUCANO 11  
CAMPARI 10  
HEIRLOOM GENEPY 13  
CYNAR 70 13  
FERNET 10  
LUXARDO AMARETTO 10  
LAZZARONI AMARO 11  
LILLET 12  
CARCIOFO CIOCO 10  
ST GEORGE ABSINTHE 15

## TEAS 4.5

### BLACKS & GREENS

IRISH BREAKFAST  
EARL GREY  
DARJEELING 2ND FLUSH  
LAPSANG SOUCHONG  
LARGE LEAF MASALA CHAI  
GUNPOWDER GREEN

### HERBALS

RELAXING MINT  
CINNAMON ORANGE SPICE ROOIBOS  
SEVEN SEAS HERBAL

Peppermint, Ginseng, Cinnamon,  
Echinacea, Sarsaparilla,  
Licorice, South African Rooibos

# BRANDY & COGNAC

LA CARAVEDO PISCO 10  
MAISON ROUGE 10  
LAIRD'S APPLE BRANDY 10  
BOULARD CALVADOS 14  
PIERRE FERRAND 15  
CHATEAU DE LACQUY  
HORS D'AGE  
ARMAGNAC 23

## DESSERT COFFEE

CAFE FERNET 10  
Sumatra, fernet-branca,  
whipped cream & cocoa  
RYERISH COFFEE 10  
Sumatra, rye whiskey,  
whipped cream

