



THE GRAND TIER

Baked Alaska 16

Toasted Meringue, Vanilla Ice Cream
Lemon Crema, Angel Food Cake

Profiteroles 16

Pate a Choux, Chocolate Hazelnut Mousse,
Candied Hazelnuts, Chocolate Sauce

Coconut Cream Pie 16

Coconut Mousse, Graham Cracker Tart,
Passion Fruit Coulis, Candied Cashews

Carrot Cake 16

Traditional Carrot Cake,
Poached Raisins, Pineapple Jam, Walnuts

Chocolate Soufflé 18

Valrhona Chocolate and Crème Anglaise
(Intermission Only)

Cookie Plate 14

Sorbets or Ice Creams 12

Cheese Plate

Selection of 3 cheeses 18 *Selection of 5 cheeses* 26

Harney & Sons Teas 4.25

Earl Grey, Chamomile, Peppermint,
English Breakfast, Gunpowder Green,
Lemon Verbena, Decaffeinated Darjeeling

Individually Brewed Coffee 4.25

Espresso or Cappuccino 5.25

Demi-Sec Champagne

Slightly sweet sparkling wine that is a
delicious companion to cheese plates and
fruit desserts of the season.

Nicolas Feuillate, Demi-Sec NV 100

Dessert Wines	glass	bottle
Chateau d'Yquem, Sauternes, France 2006	85	660
Muscat de Saint Jean Minervois, Les petite Grains	12	40
Domaine De L'Alliance, Sauternes, France 2008	18	200
Château Tirecul La Graviere, Monbazillac 2003	19	
Beaumes de Venise 2012	10	

Sherry & Port

Harvey's Bristol Cream	12	
Dry Sack	14	
Tio Pepe	14	
Graham's Six Grapes Ruby Porto	18	
Graham's 10 Years of Tawny Porto	21	
Dow's 30 year of Tawny Porto	25	
Graham's 1980 Porto	45	

Brandies

Courvoisier, VSOP	20	
Hennessy, Privilège VSOP	21	
Martel, Cordon Bleu	35	
Rémy Martin, VSOP	21	
Rémy Martin, XO	56	
Hine, Triomphe	75	
Delamain, Pale and Dry	22	
Delamain, Vesper	38	
Larrisingle, VSOP	18	
Darroze, Domaine de Coquillon 1998	25	
Grand Marnier, Cent Cinquantenaire	48	
Camut, Calvados 12 yr.	28	
Calvados, Busnel VSOP	23	

Single Malt Scotch

Macallan 12 yr.	27	Glenfiddich 12yr.	25
Macallan 18 yr.	52	Talisker 10yr.	25
Oban 14 yr.	24	The Glenlivet 12yr.	23
Dalwhinnie 15 yr.	22		

Aperitif & Digestif

Byrrh, Grand Quinquina, France	10	
Cocchi Americano	12	
Fernet Branca	12	
Marolo Grappa di Barolo	16	