

SUNSET

BREAD SERVICE IS AVAILABLE UPON REQUEST [GLUTEN FREE OPTIONAL]

WILD MUSHROOM SOUP \$14

Caramelized Honeynut Squash, Porcini Crisp, White Truffle Oil

FARMER'S KABOCHA \$15

Fine Herbs, Pumpkin Chips, Mandarin Dijon Reduction

NOVA SCOTIA SALMON TARTARE \$19

Sorrel Crème Fraîche, Salmon Roe, Sturgeon Caviar, Potato Crisp

KOBE BEEF BURGER \$25

Foie Gras Mousse, Tomato-Fig Marmalade, Aged Asiago, Truffle Aioli, Steak Fries

CHARRED OCTOPUS \$17

Garden Garbanzo Purée, Pickled Vegetables, Piquillo Pepper Coulis

RIGATONI POMODORO \$23

Artisanal Ricotta, Basil Oil

JUMBO LUMP CRAB CAKE \$17

Jicama and Watermelon Radish, Mache, Roasted Poblano Aioli

CHEVRE CROQUETTE \$17

Red & Golden Baby Beets, Muscat Finger Grapes, Blood Orange Coulis

DESSERTS

BOMBOLONI \$14

Cinnamon Dusted Ricotta Fritters

MOLTEN CHOCOLATE CAKE \$13

Raspberry Jam, Vanilla Ice Cream, Orange Confit

PUMPKIN ÉCLAIR \$13

Italian Meringue, Mascarpone Chantilly, Cranberry Sorbet

CARAMEL APPLE CAKE \$13

Pomegranate Jam, Orange Foam, Filo Crisp

GOAT CHEESECAKE \$14

Caramelized Poached Fig, Black Currant Mousse, Candied Almond

DAILY SELECTION OF HOUSE MADE ICE CREAM & SORBET \$4

\$4 Per Scoop

CHEESE

Selection of Three \$18

Selection of Six \$25

HAYSTACK PEAK

Pasteurized Goat's Milk - Haystack Mountain, Longmont, Colorado

EL TRIGAL AGED MANCHEGO

Pasteurized Sheep's Milk - Castilla-La Mancha, Spain

BRIE FERMIER JOUVENCE

Pasteurized Cow's Milk - Île de France, France

JASPER HILL BAYLEY HAZEN BLUE

Raw Cow's Milk - Greensboro, Vermont

ZIMBRO

Raw Sheep's Milk - Serra da Estrela, Portugal

MONTGOMERY'S CHEDDAR

Raw Cow's Milk - Somerset, England

BOURBON & RYE

Medley Bros, Heritage 4yr, 102proof \$14

Hudson Rye 2yr, 92proof \$18

Michter's Rye 6yr, 84.8proof \$18

Makers Mark 6yr, 90proof \$16

Blanton's, 93proof \$18

Old Forester 6yr, 86proof \$14

Woodford Reserve 6yr, 90.4proof \$18

Birthday Bourbon, Old Forester (when available) \$65

Pappy van Winkle 15yr (when available) \$85

WHISKEY

Slane, Ireland, 80proof \$18

Crown Royal, Canada, 80proof \$16

SCOTCH - SINGLE MALTS

Glenmorangie 10yr \$16

Glenfiddich 15yr \$18

Glenfiddich 18yr \$29

Laphroaig 10yr \$16

Dalmore 12yr \$17

Dalmore 18yr \$42

Glenkinchie 12yr \$17

Balvenie 12yr \$17

Balvenie 15yr \$25

Macallan 12yr \$18

Oban 14yr \$19

Lagavulin 16yr \$24

Highland Park 18yr \$30

IN PURSUIT OF TEA

\$8

JASMINE PEARLS \$8

Spring-picked Southern Chinese Green Tea with Fresh Jasmine Blossoms

NANTOU OOLONG \$8

Light and Fragrant from Nantou, Taiwan

CEYLON ORANGE PEKOE \$8

From Sri Lanka, Balanced and Brisk Flavor with Honey Sweetness

EARL GREY \$8

Great Black Tea with Pure Bergamot Oil

LEMON VERBENA \$8

Herbal Tea with Pure, Fresh Lemon Notes

MINT \$8

Caffeine-free, Aromatic, Round and Smooth Herbal from Greece

CHAMOMILE \$8

Caffeine-free, Soothing and relaxing. Flowers grown in Germany

SCARLET GLOW ICED TEA \$8

Caffeine-free, Lively, Sweet Blend of Hibiscus and Elderflower

LA COLOMBE

\$7

ESPRESSO

MACCHIATO

CAPPUCCINO

LATTE

COFFEE

APERITIFS & DIGESTIVES

Aperol \$15

Lillet Blanc \$15

Lustau, "Jarana", Fino Sherry \$15

Campari \$15

Disaronno \$15

Frangelico \$15

Cointreau \$15

Baileys \$15

Drambuie \$15

Kahlua \$15

Sambuca \$15

Grand Marnier \$15

Banfi Grappa \$15

DESSERT WINE

Tenimenti Ca' Bianca, Moscato d'Asti, Italy, 2016

11-44

Petit Guiraud, Sauternes, Bordeaux, France, 2016

12/48

COGNAC

Hennessy VSOP \$19

Courvoisier VSOP \$18

Hennessy XO \$47

PORT

Warre's Warrior Finest Reserve Ruby \$15

Sandeman Late Bottled Vintage '10 \$15

Taylor Fladgate 10 Year Tawny \$15

Fonseca 20 Year Tawny \$22