

# COGNAC • ARMAGNAC

## CALVADOS

|  |     |
|--|-----|
| Zenato, Grappa di Amarone              | 9.  |
| Remy Martin VSOP                       | 8.  |
| Remy Martin XO                         | 18. |
| Maison Surrenne 1972 XO                | 25. |
| Martell, Cordon Bleu                   | 16. |
| Maison Surrenne, Petit Champagne       | 8.  |
| C. Dudognon, Grande Champagne          | 10. |
| Courvoisier, "Exclusif"                | 13. |
| Kelt, VSOP, Grande Champagne           | 12. |
| Chateau de Pellehaut Armagnac, Tenerez | 9.  |
| Cles Du Ducs Armagnac XO               | 16. |
| Domaine Boingneres, Bas Armagnac       | 12. |
| Le Morton Dieux Calvados               | 7.  |
| Adrien Camut Calvados, 12yr            | 12. |
| Adrien Camut Calvados, 18yr            | 20. |
| Adrien Camut Calvados, 6yr             | 10. |

## Madeira & Sherry

|                                       |     |
|---------------------------------------|-----|
| Dios Baco Amontillado                 | 6.5 |
| Dios Baco Olorosso                    | 6.5 |
| Gonzales Byass 'Nectar' Pedro Ximenez | 8.5 |
| Blandy's Alvada 5 yr                  | 7.5 |
| Blandy's Verdehlo 5 yr                | 7.  |

## PORT

|                               |     |
|-------------------------------|-----|
| Smith Woodhouse Lodge Reserve | 6.  |
| Smith Woodhuse ,1995 LBV      | 8.  |
| Smith Woodhouse 10yr Tawny    | 10. |
| Graham's Six Grapes           | 7.  |
| Graham's 10 yr Tawny          | 10. |
| Graham's 20 yr Tawny          | 13. |
| Graham's 40 yr Tawny          | 25. |
| Warre's Warrior Reserve       | 7.  |
| Warre's Otima 20 yr Tawny     | 12. |
| Warre's 1980 Vintage          | 22. |
| Quinto do Vesuvio, 2001       | 10. |
| Gould Campbell 10yr Tawny     | 10. |
| Gould Campbell 2001 LBV       | 8.  |
| Sandeman 20yr Tawny           | 14. |

# DESSERTS

|   |             |
|---|-------------|
| <b>MEYER LEMON PANNA COTTA</b>          | <b>7.75</b> |
| rasberry sauce, mango brunoise          |             |
| <b>TODAY'S CRÈME BRULEE</b>             | <b>7.50</b> |
| <b>TODAY'S SORBET TRIO</b>              | <b>7.00</b> |
| <b>WARM CHOCOLATE TORTE</b>             | <b>9.50</b> |
| vanilla poached pears & chantilly cream |             |

## Assiette de Fromage

*Point Reyes Farmstead Blue*  
raw cow's milk, rich & creamy - local

*Redwood Hill Bucheret*  
pasteurized goat's milk, semi-soft  
bloomy rind, buttery, tangy - local

*Manchego*  
pasteurized sheep's milk, piquant, firm,  
aged 12 months - Spain

*Truffle Tremor*  
goat's milk, soft-ripened, truffled - local

*Brillat Savarin*  
soft, ripened cow's milk - France

Served with preserved fruit, fig cake, candied walnuts  
\$9, 12, or 15 per plate for one, two  
or three selections

## DESSERT WINES

|                                    |       |
|------------------------------------|-------|
| <b>AQUA PERFECTA</b>               |       |
| Framboise Liqueur                  | 7.00  |
| <b>DELAS</b>                       |       |
| Muscat de Beames de Venise, '06    | 8.00  |
| <b>CHAMBERS</b>                    |       |
| Rutherglen Muscat, Australia, N.V. | 7.00  |
| <b>CHATEAU DE JAU</b>              |       |
| Grande Roussillon, '02             | 8.00  |
| <b>CHATEAU LIOT</b>                |       |
| Barsac, Sauternes, '05             | 10.00 |

## COFFEE & TEA

|   |      |
|---|------|
| TAYLOR MAID ORGANIC COFFEE  | 3.00 |
| TAYLOR MAID ESPRESSO  | 3.00 |
| CAPPUCCINO  | 3.75 |
| CAFÉ LATTE  | 4.50 |
| IRISH COFFEE  | 6.50 |
| TAYLOR MAID ORGANIC TEAS:   | 4.50 |
| Vital Green - lemon balm, mint, calendula,<br>Japanese green tea, nettle          |      |
| Vita Flora - alfalfa, nettle, mint, lemongrass,<br>hibiscus, red clover, oatstraw |      |
| PG TIPS BLACK TEA   | 3.75 |